

We Love Pastry

SARACINO
We love pastry

11 TUTORIALS

step by step detailed
and easy to follow

SUMMER PARTY

Summer themed party
ideas and inspiration

CAKE & COFFEE

Valentina Terzieva shares
her story

GEL COLOURS

What you need to know
about gel colours

OFFER

Don't miss out on this
great 15% discount on all
Saracino products





PAOLO ZOLLA
DIRECTOR

I relate the “wading” concept to the difficult months we are slowly overcoming.

WELCOME

“Wading the river in summer: happiness with sandals in hand”.

I always wonder how Haiku poems can be so simple and concise but at the same time can have the ability to create beautiful sensations and atmospheres that leave the reader speechless and in awe.

The action of “wading the river in bare foot” gives me a sense of freshness and peace and makes me think to a beautiful bright sunny day.

At the same time though, I relate the “wading” concept to the difficult months we are slowly overcoming.

The Covid pandemic has forced some of us to put our businesses on hold completely or to strongly slow them down.

For all of us though, it has meant a deep sense of discomfort that sometimes has generated anxiety, anger and impatience.

I like to think that as summer approaches, we are going to walk with our sandals in hand, wading the river with determination directed to a closer and more placid shore.

We at Saracino have used these dark months to work on several new projects and we cannot wait to show you the results during the upcoming fairs: Cake & Bake Fair in Dortmund, International Cake Show in Rome and Cake International in Birmingham.

We are so looking forward to attending them and we cannot wait to meet and greet you at our stands!

Our greatest encouragement and we hope to see you very soon!



SYLWIA PRICE
EDITOR

Spotted your cake in this months issue?
Don't forget to request a badge. Email us on info@saracinodolci.co.uk!



Great to see you again in this issue!

Welcome to our June issue. This month we have decided to dedicate it to summer and some of the activities that come to our lives when the sun brings a smile to our faces.

We proudly share 11 beautiful, well explained, and easy to follow tutorials with you.

Each tutorial has been created by a very talented artist who has tried their best to make sure you will want to give it a try. You will find tutorials for a 3D panda cake, a 3D football cake, various models, funky macarons, delicious mousse, cute cupcake toppers and beautiful cookies. All colourful and summery which we hope will inspire you.

We also share creative ideas such as mind-blowing miniature cupcake toppers. You will meet last month's competition winners and you will have a chance to take part in our monthly competition where you can win Saracino goodies worth £25!

Pour yourself a glass of lemonade and read the cake journey of Valentina Terzieva. We show you the progress our Ambassadors have made over the years from their first cakes to now. You will see that anything is possible if you really want it.

You will not want to miss visiting Culpitt's website to buy Saracino products with 15% off during June. Just enter the code in this magazine when you order.

Read all about Saracino Gel Colours with many tips given by one of our expert's Angelika Chwyc.

And finally we proudly share pictures from the stunning 'Teddy Bear' Collaboration.

I would like to give my warmest thanks to all the cake artists involved in this issue as it would not be so fantastic without your amazing work.

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We hope you enjoy this one

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3D PANDA CAKE





CAKE DESIGNER
Raquel Garcia

Sugar Artist from Spain with over 6 years experience in the world of Cake Design.

Completely self-taught with a learning process based on testing and experimenting using different materials. Improving all the time by repeating the pieces many times until the goal is achieved.

Specialises in modelling chocolate and loves sculpting faces.

Multi award winner including Gold medals in the "Small Decorative" category at Cake International Birmingham in 2018 and 2019. Also a winner of online competitions.

Guest at "The Lekki Cake" 2017 and 2018 fair in Nigeria. Finalist in two categories of the 2019 Cake Master Awards – 'Best Artist' in the Sculptured Cake category and 'Best Collaboration' in the Collaboration category.

Participated over the last three years in many private collaborations, directing three of them.

Also a judge in various online contests:

- Indian Culture Online Competititon Group.
- Global BD Sugar Artist Guild.

Always looking to learn from mistakes and to be able to share each new experience with everyone.



[RAQUEL GARCÍA-CAKE ART](#)

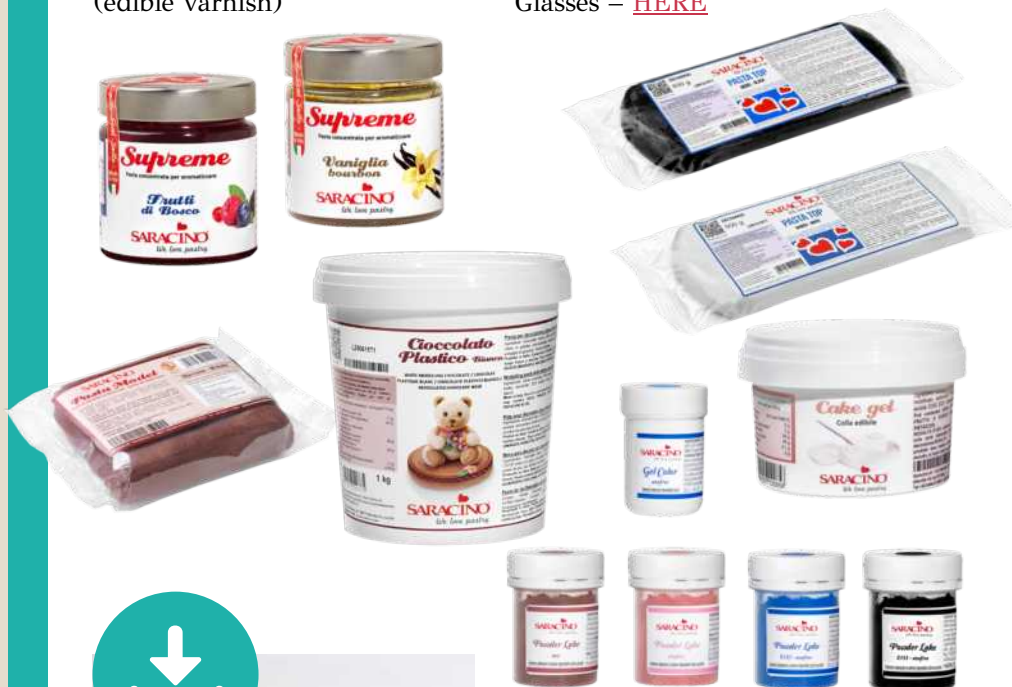
YOU WILL NEED

INGREDIENTS:

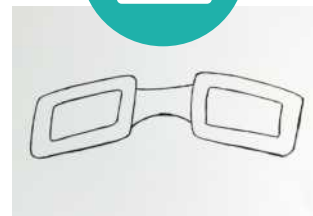
- Saracino Le Supreme food flavouring Forest Fruits
- Saracino Le Supreme food flavouring Vanilla
- Saracino blue gel colour
- Saracino powder food colouring: brown, pink, black and blue
- Saracino Cake Gel (edible glue)
- Saracino white Pasta Top
- Saracino black Pasta Top
- Saracino brown Pasta Model
- Saracino white modelling chocolate
- Saracino Liquid Shiny (edible varnish)

EQUIPMENT:

- Cake board to put the cake on
- Rectangular drum
- Ganache
- Vanilla cake (or the flavour you prefer)
- Syrup to moisten your cake
- Smoother
- Knife
- Steel spatula
- Roller
- Swiss meringue buttercream
- Cutter for the fondant
- Set of round cutters
- Modelling tools
- Paint brushes
- Clear alcohol
- Printing templates. Panda- [HERE](#), Glasses – [HERE](#)

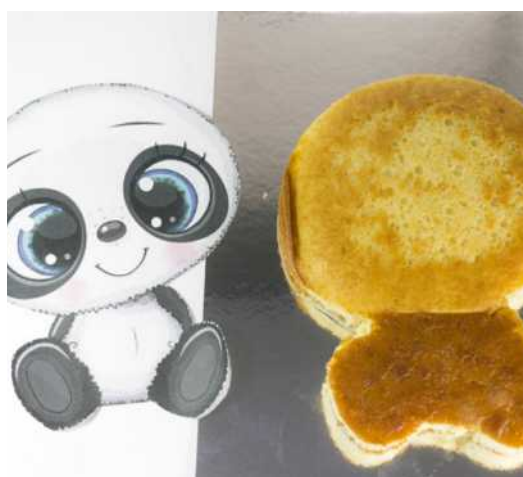


DOWNLOAD IMAGES





STEP 1 Make a Swiss meringue buttercream and flavour to taste with the Saracino Supreme forest fruit paste.



STEP 2 Print the template. Cut out the shape using cardboard or foil in the size you want to make your cake. Cut the top and bottom of the cakes until they are flat and rectangular, then put the bear template on top and carve the cake with a serrated knife.



STEP 3 Flavour each sponge with syrup and layer with the buttercream we made in step one.



STEP 4 For the head part of the Panda, add one more layer of sponge cake to give the shape when carving.



STEP 5 Mark the eyes using the template and cut the sockets in the cake, with the pieces of cake we have removed mix with buttercream and use to model the nose. Add a layer of sponge to each foot. Allow the cake to chill in the fridge.



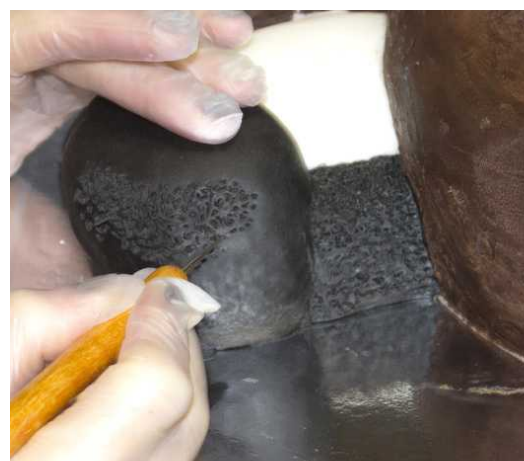
STEP 6 Cover the cake with chocolate ganache (ideally prepared 24 hours in advance).



STEP 7 Roll a thin layer of white Saracino Pasta Top and cover the body of the Panda.



STEP 8 Roll black Saracino Pasta Top. Do not roll too thin as we will need to texture to add the hair effect. We need this to cover the arms and the two legs and feet.



STEP 9 Cover the legs and feet. Using a very small ball tool add the texture. Do not texture the top of the feet.



STEP 10 Using a fine metal wire modelling tool create a hair texture by finely brushing the whole area.



STEP 11 Roll a strip of black paste and fix around each foot.



STEP 12 Roll white Saracino Pasta Top for the head.



STEP 13 Cover the head. Use your fingers to shape the two eyes and add form for the nose.



STEP 14 Using your smoother smooth out the surface of the head.



STEP 15 For the cake board colour some white Pasta Top with blue gel colour to achieve the shade you require.



STEP 16 Cover your cake drum and smooth.



STEP 17 Move the cake to the board. Apply a little edible glue to the board beneath the cake.



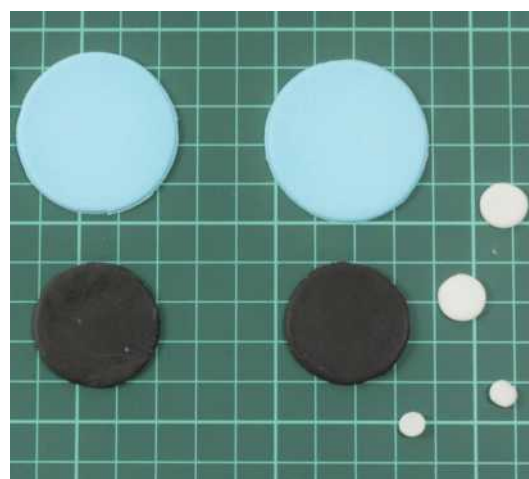
STEP 18 Cut out the two eyes from the template. Roll some black Saracino Pasta Top and cut out the two black circles with a sharp blade.



STEP 19 Using cake gel to fix two black circles into the eye sockets.



STEP 20 Cut out two white circles smaller and stick them over the black.



STEP 21 Roll out and cut the blue, black and white circles. The white will need to be two different sizes.



STEP 22 Layer and fix as shown. Add a smaller dot of white if required.



STEP 23 Mix blue powder colour with clear alcohol and paint around the outside of the eye as shown.



STEP 24 Use a ball tool to mark the nose position.



STEP 25 Roll a small ball of black paste for the nose. Fix into place. Add a small dot of white.



STEP 26 Using a modelling tool mark the mouth.



STEP 27 Mix brown powder colour with clear alcohol and paint the freckles. Mix black powder colour with clear alcohol and paint the mouth we have previously marked.



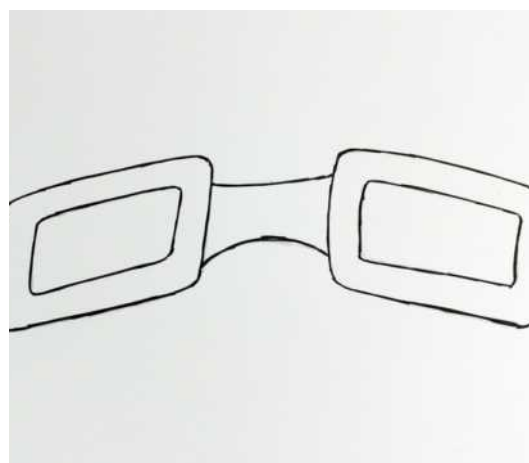
STEP 28 Using pink powder colour and a soft brush lightly dust the cheeks. Be careful not to apply too much colour as it is easy to add more but not so easy to remove!



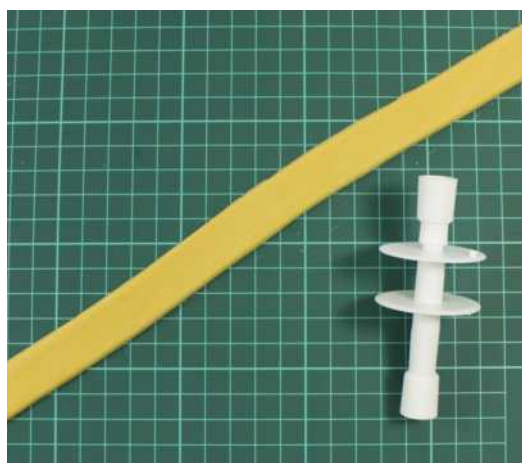
STEP 29 For the helmet roll some brown Saracino Pasta Model.



STEP 30 Place the rolled paste over the top of the head. Using a sharp knife cut out the shape of the helmet. Leave 'straps' either side. Roll a small ball and fix it on the top of the cap.



STEP 31 For the goggles download the template. Using a colour of your choice roll out the paste and cut out the goggles. Fix on top of the helmet.



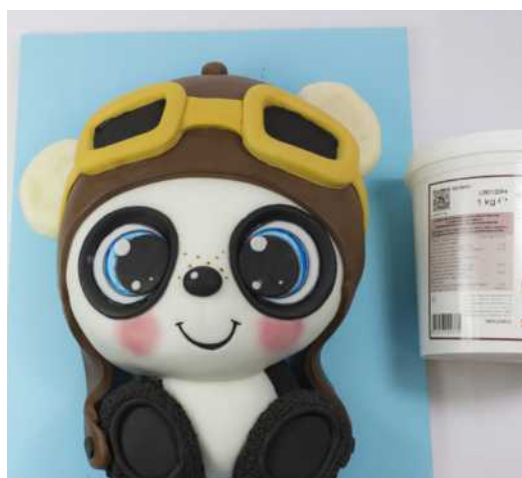
STEP 32 Cut a strip of paste about two or three centimetres wide to make the straps for the goggles.



STEP 33 Glue two black rectangles of top paste to the inside of the glasses. Fix the goggle straps. Add a black button to the helmet strap.



STEP 34 Using Saracino white modelling chocolate model the two ears.



STEP 35 Fix the two ears either side of the helmet where required.



STEP 36 Cover both ears with black paste and texture as the legs and arms.



STEP 37 Using Saracino Liquid Shiny paint the eyes and the two black rectangles inside the goggles to give a shiny effect.



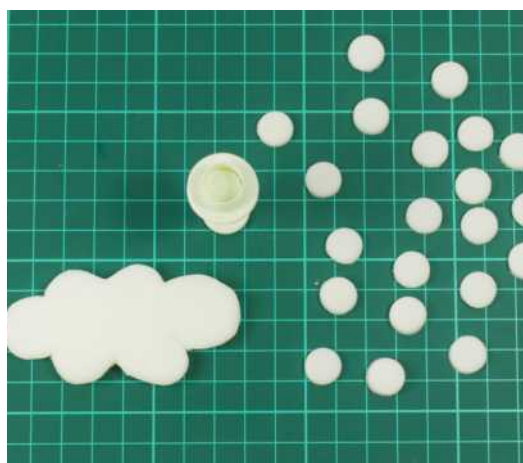
STEP 38 Roll white Saracino modelling paste. Draw a cloud and cut out with a sharp knife. Smooth the edges and shape it with your fingers.



STEP 39 Glue the cloud to the upper left corner of the board using Saracino cake gel. Make a large cloud with white paste and fix to look like the panda is sitting on it.



STEP 40 Using Saracino brown dust colour and a soft brush lightly dust the goggles, hat, tummy and chin. Be careful not to over dust!



STEP 41 Roll out white paste and cut white circles with a circular cutter.



STEP 42 Fix the white circles to the board. Using blue powder colour and a soft brush dust the clouds.



STEP 43 Your Panda pilot is ready to fly to your party!



Willkommen in der zuckersüssen Welt von Saracino



NEW GERMAN WEBSITE IS NOW LIVE

www.saracinodolci.de

VISIT



1 PRODUCTS

Learn more about the wide range of Saracino products.

2 TUTORIALS

Learn for free from Artists from around the world.

3 WHERE TO BUY

Check out where you can purchase Saracino products near you or online.



KAWAII CAKE





CAKE DESIGNER Shereen Van Ballegooyen

I am a completely self taught cake decorator.

I started in 2010 full time and have loved every minute since then. There have been tears and tantrums too ... and that's just me, not the kids but with each cake and creation I have learnt something new. I truly love that I get to be creative each day and still get to be a stay at home mum for my 3 girls!

I love taking people's ideas and translating them into a cake design and seeing my ideas 'come to life'. Doing this as a job allows me to play with my creativity daily and have a huge variety in styles on my cake.



SHEREEN'S CAKES & BAKES

YOU WILL NEED

INGREDIENTS:

- Saracino white Pasta Top
- Saracino white Pasta Model - yellow, orange, white, purple, fuchsia, pink, red, light blue and black
- Cake Gel
- Cake 5" x 5"



EQUIPMENT:

- Waffle Texture Mat
- Ball tools large, medium & Small
- Scallop tool
- Craft Knife
- Dresden Tool
- Small Blossom Cutter
- Flower veiner mould
- Ribbon Cutter
- Serrated cone tool
- Rose Leaf Cutter
- Heart Cutter
- Paint Brush
- Lemon Extract
- Circle Cutters
- Heart cutter



Here's a guide on how to create some pastel colours and extra colours using ready coloured Saracino Pasta Model.



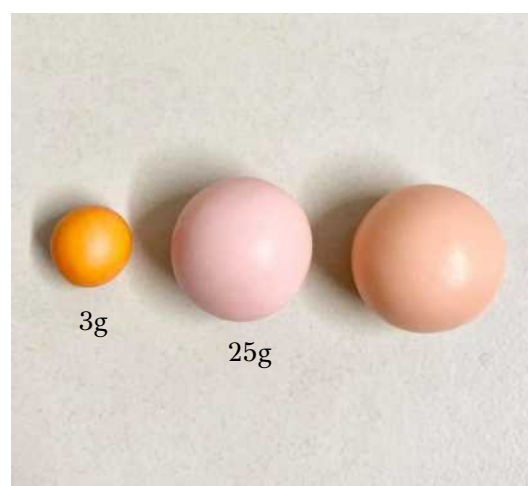
PEACH

Mix 2g yellow with 3g orange and 50g white, for a darker peach just add more orange.



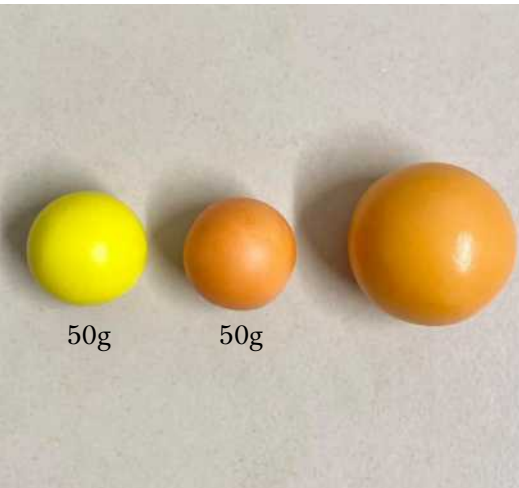
PALE YELLOW

mix 15g yellow with 50g white. Add more yellow if you would prefer a darker yellow.



LIGHT CORAL

Mix 3g orange with 25g light pink



BRIGHT ORANGE

Mix equal portions of yellow and orange



DARK CORAL

Mix 15g fuschia with 25g orange.



MAUVE

Mix 1g brown, 2g dark pink and 50g light pink



BABY PINK

Mix 25g light pink with 50g white. You can add more pink for a slightly darker shade or just use a dark pink mixed with white for different shades too.



PALE PURPLE

Mix 2g dark pink with 3g purple and 50g white. I always add pink to my purple as it just lifts the colour a bit.



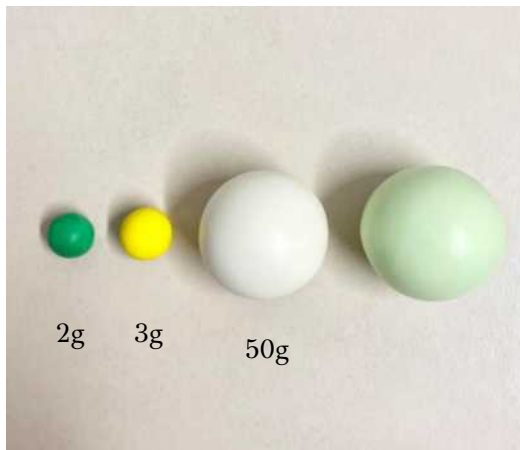
RICH PURPLE

Mix 15g dark pink with 20g purple.



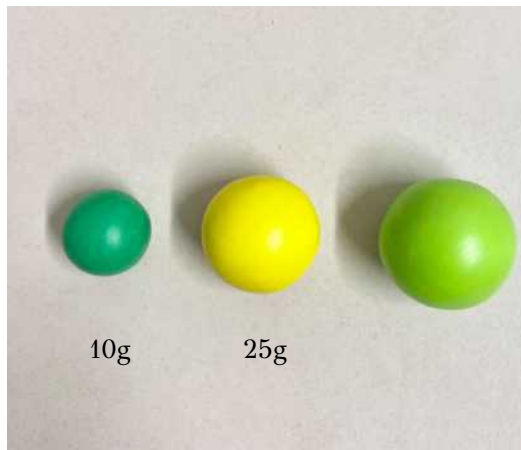
PALE BLUE

Mix 25g tiffany with 50g white. Add more tiffany if you'd like a darker shade.



MINT GREEN

Mix 2g green with 3g yellow and 50g white, for a darker green just add more green.



LIME GREEN

Mix 10g dark green with 25g yellow for a lovely bright lime green, more yellow will give it a more vivid green look or more green will tone down the brightness.



STEP 1 Cover your cake board with Pasta Top coloured in pale yellow and your cake with Pasta Top coloured in light shade of mint green. I used 400g of paste to cover the cake.



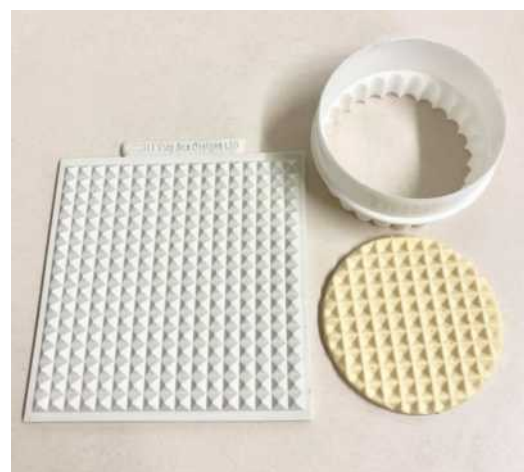
STEP 2 For the top part, colour Pasta Top pale pink. Roll the paste to about 4mm thick (we don't want it too thin). Place a cake board the size of your cake in the middle of the icing and cut your 'drip' part around the board, leaving space so it hangs down the side of the cake.



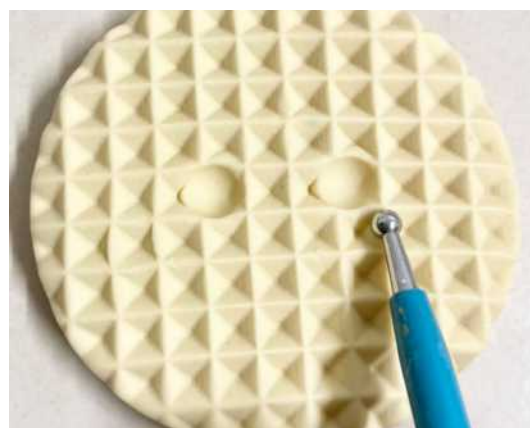
STEP 3 Place the drip part on the cake after brushing the cake with some sugar glue. Apply a little of Cake Gel under each 'drop' part and press against the cake.



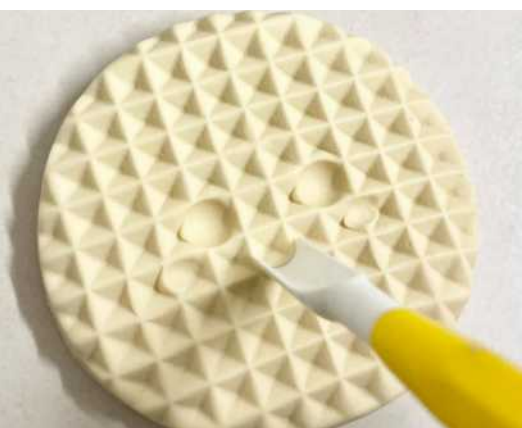
STEP 4 Use the inside of your thumb to run over the edges to smooth them off and round them nicely.



STEP 5 Use the waffle texture mat to texture some Pasta Model, the paste must be 5-6mm thick so it can stand up properly when dry. Cut out a circle for the waffle. I coloured this paste with a little bit of caramel and autumn leaf colours.



STEP 6 Use a medium ball tool to make some sockets for eyes. All the character faces are made exactly the same as this. Use a small ball tool to shape a small oval sockets for the cheeks.



STEP 7 To make a small mouth use a PME scallop tool and press it in fairly deep (not all the way through).



STEP 8 Using black Pasta Model add two eyes and then mark small sockets on each eye. Add two tiny sockets to each eye. Add two small balls of white Pasta Model to the cheeks.



STEP 9 Add two different sized white dots to each eye to finish the face of the little character.



STEP 10 To make an icing drip, roll out white Pasta Model and shape with your fingers. Trim off the top before adding to the waffle.



STEP 11 Add the icing drip to one side of the top of the waffle.



STEP 12 Make some strawberries for some extra decoration. Roll the strawberry shape using red Pasta Model and use a Dresden tool to mark the little seeds on the fruit.



STEP 13 For the top of the strawberry use a small blossom cutter to cut 2 bright green leaves and use the veining mould to give these some texture.



STEP 14 Add the strawberries at the top. Your little waffle is complete. Let it dry.



STEP 15 For the cake slice use Pasta Model to form a square in your hands and then roll one side thinner. Trim your shape to create a cake slice shape.



STEP 16 We will be using the pastel coloured pastes we mixed earlier. Roll out the paste and using a ribbon cutter cut strips of each colour.



STEP 17 Start adding the stripes from the bottom and work your way up. I always finish with a wider band of colour as this allows me to add drippy icing over the top if I want to. Finished colour stripes.



STEP 18 For the 'icing' covering roll out some white Pasta Model to approx. 3mm thick. It needs to be long enough to cover the top and side of the cake slice. Now glue the back of your cake slice on to the piece of paste.



STEP 19 Trim excess icing off each side of the cake slice but keep the long piece to go over the top of the cake.



STEP 20 Flip the slice over and brush the top with glue and bring the rest of the white paste up over the top.



STEP 21 Now turn the slice upside down so you can see where you need to trim each side of the triangle top shape.



STEP 22 Once trimmed flip back upright.



STEP 23 Smooth off the edges nicely. Add eyes, cheeks and mouth like you did with the waffle. Roll out some little teardrop shapes for icing.



STEP 24 Add the icing decoration to the top of the cake slice.



STEP 25 For the chocolate milk shake character use light brown Pasta Model to shape a cup.



STEP 26 Roll out some white Pasta Top. Keep it fatter one end and then roll thinner and thinner to create a nice swirl of cream on your shake. Make some little wafers for the shake too, use the waffle mat again, cut a circle and then cut some wedge shapes.



STEP 27 Add your 'cream' swirl to your shake.



STEP 28 For the straw roll 2, 3 or 4 colours to a thin long sausage shape.



STEP 29 Place your colours together and twist them, after a gentle twist, roll out under the palm of your hand on your mat. Twist again and roll until you have a smooth long colourful sausage shape to cut into straws.



STEP 30 Cut some straws in different sizes.



STEP 31 Following the steps we used previously add eyes, cheeks and mouth. Roll some little dark brown sprinkles and use a ball tool to make holes for the straws to go in to.



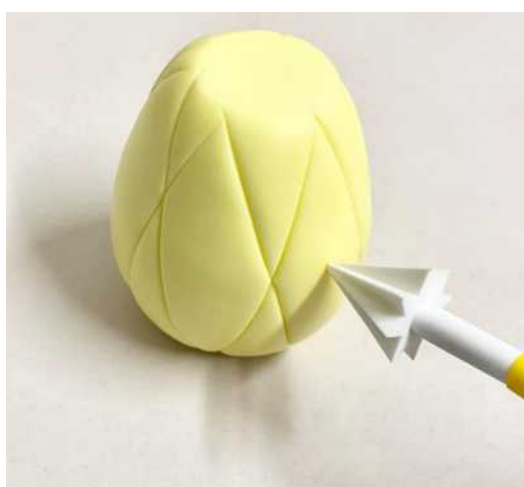
STEP 32 Thinly roll out some white Pasta Model and cut out a drip shape. Add around the top of the cup.



STEP 33 Add the wafers, sprinkles and straws to finish your character.



STEP 34 For the pineapple, use yellow Pasta Model and roll an egg shape then trim off the top. Use a long sharp knife too make some lines on the egg shape.



STEP 35 Made bigger diamond shapes as they are easier to create around this pineapple shape. Use a serrated cone tool to make the little star dents inside each diamond shape.



STEP 36 The little star shapes in the centre of each diamond shape.



STEP 37 Add the eyes, cheeks and mouth. For the top leaves of the pineapple, use green Pasta Model and cut out some leaves using a rose petal cutter. Use a Dresden tool to mark a line in the centre of the leaf. As Pasta Model is so flexible, stretch each leaf out longer and as it stretches also thin the ends with your fingers.



STEP 38 Start putting your leaves together starting in the centre.



STEP 39 Once you have put all the leaves together trim off the base so they sit flush on top of the pineapple and you have another completed character.



STEP 40 For the croissant roll out Pasta Model (the same colour as your waffle) and cut out a long triangle shape.



STEP 41 Start rolling this from the larger side. Roll right to the end.



STEP 42 Turn this over and press together nicely. Smooth the edges and shape the ends to make your croissant.



STEP 43 Add the little face and use the Dresden tool to indent slightly along each line.



STEP 44 I used a little bit of lemon extract and autumn leaf colouring to add some colour on the croissant.



STEP 45 For the cherry use red Pasta Model. Roll it into a ball. Use a cone tool to make the dent in the top of the cherry.



STEP 46 Use a small heart cutter to cut out some leaves and fold in on the rounded side and pinch together. Create a stalk for the cherry.



STEP 47 Add the face and complete your little cherry for the top of the cake slice.



STEP 48 To make the donut character cut out a circle from light brown Pasta Model. Use a smaller circle cutter to remove the centre from the donut.



STEP 49 Roll out some white Pasta model. Cut a wavy edge around the outside slightly smaller than your donut. Place on top of the donut.



STEP 50 Use a ball tool to press the white through the centre of the donut so it fills the side of the centre hole.



STEP 51 Add the happy face and finish off with some sprinkles.



STEP 52 Using the pastel colours roll lots of sprinkles. Add to the top of your cake and to the cake board.



STEP 53 Add your kawaii characters to the cake. Ta Da! It's ready.

MINIATURE BOARD



Distinctive designs
and utterly unique

by
Daisy Cakes



SARACINO SURPRISE BOXES GO TO...



*Iva
Roháčová*



*Ilse
Waldock-
Hendrickx*



*Gwen
Birch*

CONGRATULATIONS!



MONTHLY COMPETITION WINNERS

WIN

SARACINO
We love pastry

**Would you like to win a
Saracino Surprise Box
Worth £25.00?**

To be in with a chance of winning a Saracino surprise box worth £25.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and country you are from.

3 WINNERS will be introduced in our **JULY** issue.

Competition ends on midnight the 20th June 2021 and it's open worldwide!



A	F	I	W	G	S	S	C	P	M	I	S	B	R
M	U	B	A	L	E	S	W	A	G	F	O	S	C
I	N	E	T	E	O	T	E	L	M	S	A	A	R
N	A	A	E	T	I	R	O	L	F	C	M	R	A
R	T	C	R	B	C	A	A	T	L	P	G	T	S
S	L	H	A	E	L	W	S	I	I	L	N	E	P
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O	S	D	E	V	E	R	A	S	L	O	A	O	R
T	T	I	S	I	L	R	E	A	O	T	O	L	R
B	S	A	F	N	A	I	I	N	P	A	B	I	I
A	T	T	I	G	A	E	A	D	S	C	V	D	E
L	E	R	E	N	D	S	P	B	S	E	W	A	S
L	I	A	O	F	L	E	V	A	R	T	D	Y	R

- ICECREAM
- FOOTBALL
- SUN
- DIVING
- RASPBERRIES
- SAND
- TRAVEL
- CAMPING
- STRAWBERRIES
- FUN
- HOLIDAY
- WATER
- SEA
- SUMMER
- FLIPFLOPS
- BEACH
- BOATING

SUMMER TRIP TO THE SKY





CAKE DESIGNER *Radoslava Kirilova*

Hello! My name is Radoslava Kirilova and I'm the face behind Radiki's Cakes.

I was born in Bulgaria, but I moved with my family to the United Kingdom five years ago, where my cake decorating career began. I've been a hobby baker since 2011 and it is my passion from then on. At the beginning I baked mainly for my family and friends, but with the years passing by, I took the decision to make it a career. I am really in love with what I do and for me it is not only a job, but a way to see the happiness in the eyes of my customers, when they receive their orders. Every next cake is a new challenge, and I put a piece of my heart in each of them.

In October of 2020 I've organised my first collaboration – British Fantasy Collaboration, which was featured in some of the biggest Cake decorating magazines and on the Saracino Dolci website.

Achievements:

Cake International 2019 Birmingham – Bronze and Merit rewards

Cake International 2020 Virtual – Highly Commended



[RADIKI'S CAKES](#)

YOU WILL NEED

INGREDIENTS:

- 8" cake or dummy covered with Swiss meringue buttercream
- Saracino cocoa butter
- Saracino white chocolate drops
- Airbrush colour sky blue
- Saracino Pasta Model: brown, light skin tone, white, black, pink, fuchsia, yellow
- Saracino powder colours: pink, white, silver lustre and light gold
- Saracino push pump glitter dust gold

EQUIPMENT:

- Hand blender
- Thermometer
- Scale, pliers and ruler
- Paint sprayer
- Airbrush
- Dummy 2" or 3" round for the basket
- Scalpel
- Small rolling pin
- Extruder
- Toothpick
- Water pen
- Scriber needle
- Small craft pin
- Dresden tool
- Brushes
- 3 wooden skewers
- 12cm styrofoam ball
- Black edible pen
- Parchment paper
- Plaque cookie cutter
- Embosser stamps
- Clear alcohol
- Star cookie cutters and plunger cutter
- Fondant smoother
- 30 gauge florist wire
- Wooden dowel
- Flower picks
- Scissors
- Palette knife





STEP 1 Prepare the cocoa butter, the white chocolate drops and your white powder for melting. You will need your thermometer and a hand blender. Melt 120g of cocoa butter in the microwave.



STEP 2 Add the white powder to achieve the required colour.



STEP 3 Weigh 210g white chocolate drops and melt in the microwave until it is smooth.



STEP 4 Gradually add the melted cocoa butter into the white chocolate.



STEP 5 Blend it for couple of seconds.



STEP 6 Leave it to cool down to 35°C.



STEP 7 Pour the mixture into the paint sprayer container.



STEP 8 Take the cake from the fridge and spray it immediately to give an even textured finish.

TIP – I used Swiss meringue buttercream to cover my cake before spraying. You can also spray a cake covered in Saracino Pasta Top or even spray a dummy directly.



STEP 9 This is the texture that you should achieve.



STEP 10 Spray the blue airbrush colour here and there, to look like a cloudy sky.



STEP 11 This should be your final result.



STEP 12 Roll out a piece of brown Pasta Model and cut out 2 pieces to the shape of the top and bottom of your dummy. Fix them to the top and bottom.



STEP 13 Fill the extruder with brown modelling paste and using the shape tip shown on the picture, extrude equal lengths to wrap around the side of your dummy. To achieve the rope pattern twist the extruded piece clockwise / counter-clockwise with both hands. Half of them should be in one direction and the other half in the opposite direction.



STEP 14 Start covering the whole side of the dummy by wrapping the rope around and fixing with a little water or edible glue if required.



STEP 15 Fix one length of the rope to hang down the side of the basket.



STEP 16 Insert a toothpick in the dummy as shown. Now for the bear mix 1:1 brown and skin tone Pasta Model to achieve a light brown colour. You will need the body to be slightly darker shade.



STEP 17 Take a piece from the darker shade and shape it to a teardrop / pear shape. With your index finger press to form the bears tummy.



STEP 18 Place the body of the bear over the toothpick. With a fine scribe needle add the texture by working and pushing in different directions.



STEP 19 For the arms roll a sausage shape and cut it in two equal lengths.



STEP 20 Press it gently on the wider side.



STEP 21 Cut a small triangle to form the thumbs.



STEP 22 Attach the arms to the body and texture them as the body.



STEP 23 Using the lighter shade of brown roll a ball for the head and press gently in the centre with a small rolling pin.



STEP 24 Use your fingers to press lightly to form the eye sockets.



STEP 25 For the eyes make small holes with the Dresden tool.



STEP 26 Using a small piece of the lighter brown roll for the snout shape, roll another smaller piece for the nose and two small balls of black for the eyes.



STEP 27 Fix the snout, nose and eyes as shown. With the Dresden tool form the mouth.



STEP 28 Using the Dresden tool open the bear's mouth.



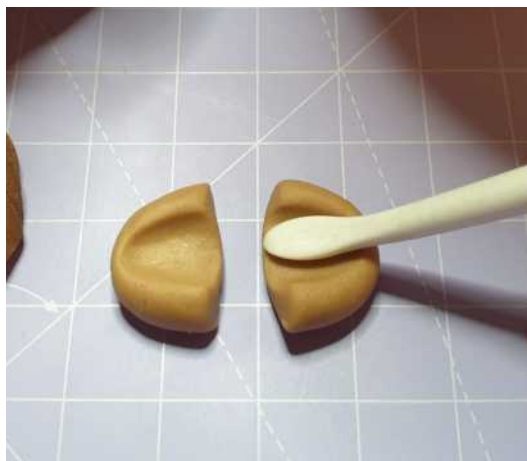
STEP 29 Use the Dresden tool to form the nostrils.



STEP 30 Attach the head to the body and texture as with the body and arms.



STEP 31 Take a small piece of brown paste and roll a ball, cut in half.



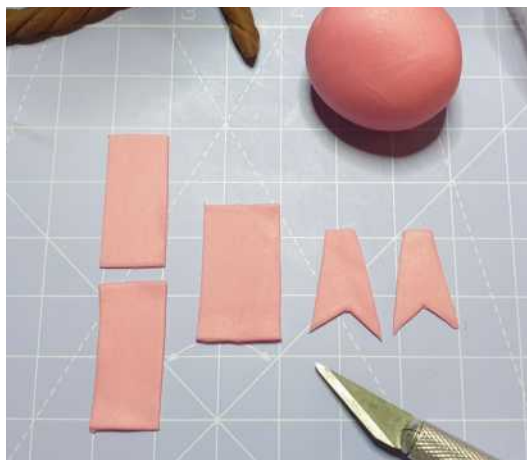
STEP 32 Form the ears with the Dresden tool and attach them to the head.



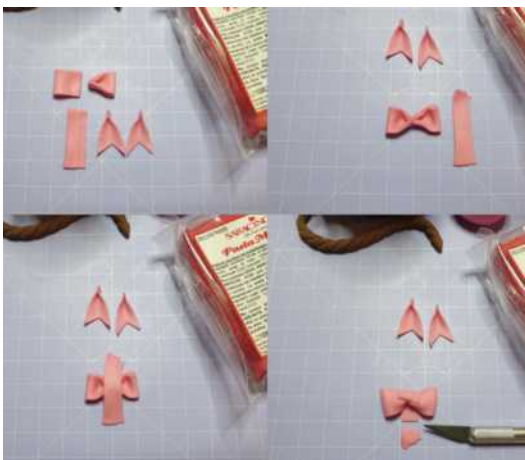
STEP 33 Texture them like the rest of the bear.



STEP 34 For the bow and flags combine pink and fuchsia modelling paste. Roll some of it thinly.



STEP 35 For the bow cut the pieces with a scalpel.



STEP 36 Fold the parts of the bow as shown.



STEP 37 Attach the bow to the bears head using a water pen if required.



STEP 38 Now prepare white paint by mixing the white powder with clear alcohol. Also prepare pink powder dust and a soft brush. Using your fine artists brush use the white paint to apply a tiny dot into each eye.



STEP 39 Use a soft brush and the pink powder to lightly dust the cheeks.



STEP 40 Cut 3 equal lengths of wooden skewer. Insert the skewers into the top of the basket with the sharp edge pointing upwards.



STEP 41 Measure the circumference of the polystyrene ball and divide by 6. Take the measurement from the widest part of the ball to the top. Make a template to the shape shown. Mix a grey modelling paste by combining white and black paste.



STEP 42 Roll out white modelling paste and cut 6 pieces using the template (three for the top and three for the bottom). Repeat with the grey paste.



STEP 43 Fix the cut out pieces of paste to the ball. You may need a little water or edible glue.

TIP – You may find it easier to rest your ball dummy in the top of tub like I have.



STEP 44 Measure the half circumference of the ball. With the small circle tip of the extruder make 6 laces of that length. You will need 3 lengths for the top half and three for the bottom. Attach them with water over the joints between the grey and white panels.



STEP 45 Turn the ball over and fix it on the sharp end of the skewers.



STEP 46 Fix the remaining panels onto the balloon using an alternating pattern.



STEP 47 Attach the remaining laces the same way.



STEP 48 Make a brown rope with the extruder.



STEP 49 Fix the rope around the centre of the balloon over the joint. Use a little water if required. Pull the rope down slightly at the centre of each panel so it looks like it is hanging naturally.



STEP 50 Roll a small spike, and fix it on the top of the balloon.



STEP 51 Roll out a small amount of brown and pink modelling paste, cut out triangles for the flags.



STEP 52 Fix them under the rope in the centre of each panel.



STEP 53 Roll out white modelling paste and cut the plaque for the inscription using your cutter. Using the embosser stamps press the message you would like on your cake.



STEP 54 Mix together the pump powder gold and light gold powder with clear alcohol. Paint the inscription with a fine brush as shown.



STEP 55 Roll out yellow Pasta Model and cut out three different sizes of stars.



STEP 56 Roll differently sized white modelling paste balls. Group a few of them together to form a cloud shape leaving a little bit space between each ball. Don't use them all at this stage.



STEP 57 Press them down firmly using a fondant smoother.



STEP 58 Dust them with silver lustre powder and a soft brush.



STEP 59 Using the same brush dust the stars with pump powder gold.



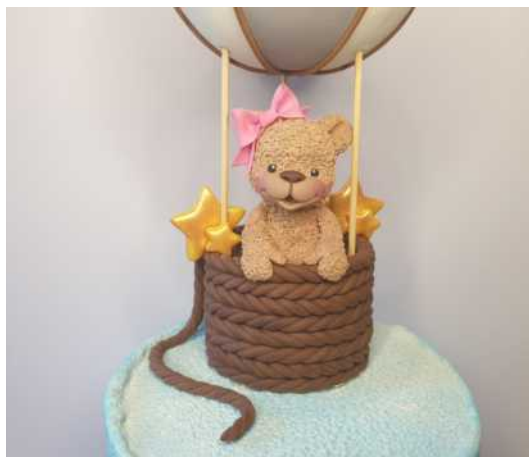
STEP 60 Thread the medium and small sized stars onto the 32 gauge florist wire, and press them gently with the palm of your hand to secure them in place.



STEP 61 Measure the height of the cake with the wooden dowel. Cut it to length so it is 4cm longer than the cake height. Insert the dowel into the cake and spread some buttercream around it, ready for attaching the balloon.



STEP 62 Attach the balloon by pressing gently, so the dowel can pierce the dummy.



STEP 63 Attach two of the largest size, and two middle sized stars to the balloons basket either side of the bear. Use a little water if required.



STEP 64 Insert two posy picks filled with white modelling paste either side of the balloon.



STEP 65 Insert the wired stars into each. Two in one and one in the other.



STEP 66 Fix the remaining white balls around the base of the wires to cover them and appear like clouds. Add some stars where you would like. Repeat for the back of the cake.



STEP 67 Apply a small amount of buttercream to the back of the plaque. Attach it to the front of the cake.

TIP – You can insert cocktail sticks to support the plaque until it is dry and fixed otherwise it may slide. Then remove the sticks.



STEP 68 Attach the stars and the clouds using buttercream.



STEP 69 Add more decoration on the board. Your cake is ready! Up, up and away!

Learn

From artists around
the globe



Practice

And practice to get
better

Share

Your amazing results
with us



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OUR WEBSITE
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HAPPY CAKE POP MACARONS





CAKE DESIGNER
Pina di Pascale

Pina di Pascale was born in Naples, Italy. Her career began in the family business and later she approached cake design and artistic creations.

So far, her biggest challenge has been mastering macarons. After studying and testing countless methods and recipes she has succeeded in creating perfection with an imaginative and completely personal style that shows her true emotions.

Pina is proud to have taken part in collaborations with several Italian Artists and she has won many Awards for her work.



EMOZIONI ZUCCHERATE

YOU WILL NEED

INGREDIENTS:

- Saracino pink powder colour
- Saracino Supreme food flavourings: strawberry and vanilla
- Saracino gel colours: yellow, pink, brown
- Saracino Royal icing
- Sprinkles
- Black edible food pencil
- Your favourite macaron mixture

EQUIPMENT:

- Guide sheet or template
- Piping bags and round nozzles number 4 and 6
- Brush for blending
- Lollipop sticks

CLICK TO DOWNLOAD

MACARON
Recipe

TIP:

Saracino Almond flour is ideal for perfect macarons





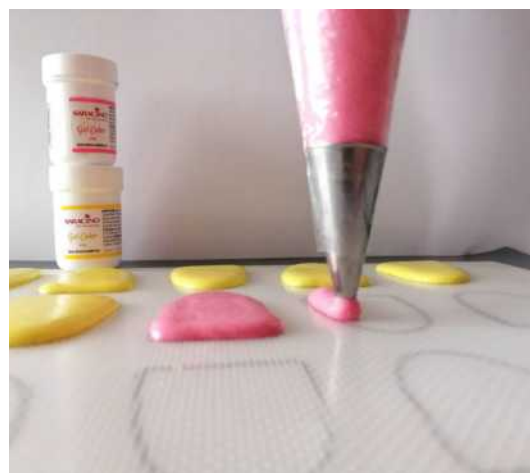
STEP 1 Colour your macaron dough using yellow, brown and pink gel colour. Add to piping bags. Make sure your piping nozzles are in the bags before adding the mixture (I forgot for this picture!)



STEP 2 Place the guide sheet under the mat or parchment paper.



STEP 3 Using a number 6 nozzle pipe mixture to the lines of the template.



STEP 4 Pipe the remaining colours and bake the macarons.



STEP 5 Remove from oven and allow to cool.



STEP 6 Prepare piping bags, round nozzle number 4 and Saracino Royal icing.



STEP 7 Sift the royal icing into three bowls then add cold water a little at a time until you get a soft piping consistency (when you stir the icing with a spatula the mixture should fold on itself within ten seconds).



STEP 8 Colour the icing by adding Saracino gel dyes and pour each colour into piping bags with a number 4 nozzle. Prepare three bowls of different sprinkles.



STEP 9 Decorate the front shell of the macarons with icing.



STEP 10 Before the icing dries, decorate with sprinkles.



STEP 11 Allow to dry.



STEP 12 Prepare your edible black marker pen, brush and pink dust powder.



STEP 13 Draw eyes and mouths to give different expressions.



STEP 14 Dust the cheeks lightly to give a blush look.



STEP 15 Make a white chocolate ganache and flavour half with Strawberry Supreme and the other half with Vanilla Supreme.



STEP 16 Put your flavoured ganaches into piping bags with a number 6 nozzle. Fix lollipop sticks to the back of the undecorated macarons with a little ganache. Pipe over with a thin layer of ganache for the centre.



STEP 17 Place the decorated 'faces' onto the layer of ganache to finish each macaron.



STEP 18 Ready for a sweet summer but delicious any time of the year!



SARACINO
ALMOND
FLOUR
*best flour
for your
macarons*





SARACINO NATURAL FRUIT FOOD FLAVOURINGS

HIGH CONCENTRATE FOOD FLAVOURING PERFECT
FOR CAKES, GANACHE, MACARONS, CUPCAKES,
SPONGES, ICE-CREAMS, AND YOGURTS.



RASPBERRY & ROSE MOUSSE DESSERT





CAKE DESIGNER

Justyna Kowal

A lover of confectionery, passionate about sweet French cuisine, especially macarons. She loves creating original desserts and inventing original recipes.

She draws the most pleasure from creating cakes for children and their joy gives her satisfaction and is the driving force for her actions and hard work. Justyna creates a homemade spirit – her sweets are real sweets – full of fruit, butter and cream.

She also claims that we ‘eat with the eyes’, which is why the taste and aesthetic decoration of the desserts should be equally attractive.

Participant in the second edition of the Polish version of the Bake Off television program. Assisting with the food production, backup and editorials, she also cooperates with the “Girls with baked goods” television program for Food Network Poland.

Laureate of Cake Festival Poland 2017 in Katowice – in the category of ‘cupcakes’ she took 2nd place on the podium and got a silver distinction in the category ‘occasional cake’.



[NIE BEDE TEGO JESC](#)

YOU WILL NEED

INGREDIENTS:

JELLY CENTRE

- 250g fresh raspberries
- 2g pectin NH powder
- 60g sugar
- Small semi circle silicone mould approx 3cm
- Bunch of edible fresh rose petals

RASPBERRY MOUSSE

- 500ml of cream 30-36% fat
- 100g raspberry puree (prepared with approx. 300 g raspberries)
- 100g of white chocolate
- 1 teaspoon of rose water
- 1 teaspoon of Saracino natural raspberry flavouring
- 10g of gelatine soaked in a minimum quantity of cold water
- Large semi circle silicone mould approx 7cm

TO FINISH YOUR DESSERT

- Butter biscuits from your favourite recipe with a diameter slightly larger than the diameter of the mousse
- Saracino raspberry mirror glaze
- Small cake tabs larger than the biscuit
- Raspberries and rose petals for decoration



Our Supreme flavour pastes for cakes and ice-creams come in 1kg buckets and a new range of 200g airtight glass jars. Professionals and amateur designers can all enjoy the same high quality when making mousses, bavarois, ice-creams and semifreddos.

The product concentration gives excellent results with 80/100g of flavour per 1kg of mix or cream.



STEP 1 Add the raspberries and rose petals to a heavy based pan and bring to the boil with half of the sugar, add the rest of the sugar mixed with the pectin and cook until thickened.



STEP 2 Pass the raspberry jam through a sieve to remove bits (you may need to press with the back of a spoon), pour into a bowl and set aside to cool.



STEP 3 Pour the jam into a smaller sized moulds, put it in a fridge or freezer to set.



STEP 4 Pour 250ml of the cream, white chocolate, Saracino raspberry food flavouring and rose water into a small heavy based pan and heat over a low heat until the chocolate is melted.



STEP 5 Mix until smooth.



STEP 6 Add Saracino raspberry flavouring.



STEP 7 Add soaked gelatin.



STEP 8 Mix thoroughly to combine.



STEP 9 Cover the surface with cling film, let it cool down on the table top and then chill in the fridge taking care not to let the sauce set.



STEP 10 Add the rest of the cream (250ml) to a pan and mix in 1 teaspoon of vanilla essence.



STEP 11 Whip the cream to a stiff consistency.



STEP 12 Whisk the cream with the thickening raspberry-rose sauce and chocolate.



STEP 13 Mix gently but make sure all the ingredients are fully blended.



STEP 14 Put the mousse into the piping bag and have the larger silicone mould ready.



STEP 15 Fill the larger silicone moulds with mousse up to half the height of each circle.



STEP 16 Remove the previously made jelly from the fridge / freezer (make sure they are set). Place one jelly into each of the larger silicone mould circles.



STEP 17 Fill the mousse to the brim by covering the jelly, level the surface, place in the freezer until set.



STEP 18 Prepare the mini cake boards and the butter biscuits. Check that the mousse is completely frozen.



STEP 19 Heat the mirror glaze in a microwave oven or over a Bain-marie to 40 degrees Celsius. When reached the correct temperature pour it into a jug that will make it easy to pour precisely.



STEP 20 Prepare a flat tray with a rim (cake pan, tart pan) and line it with cling film. Place a glass or similar with a diameter smaller than that of the dessert in the middle and sit the frozen mousse on top of the glass. Alternatively you can place the mousses on a wire rack over a large baking tray.



STEP 21 Pour the mirror glaze in a circular motion, starting from the centre of the dessert out towards the edges. Wait until the excess of the mirror glaze flows off the mousse into the dish.



STEP 22 Using a spatula or knife, carefully transfer the dessert on to the biscuit placed on the small cake board, place in the fridge to keep chilled but defrost. Take the remaining glaze mixture from the foil, keep in a sealed container in the fridge ready to use again.



STEP 23 Before serving, decorate desserts with raspberries and fresh rose petals.



GLAZE IT!

Glaze your desserts or cakes using Saracino ready to use Mirror Glaze.



SOCCER BALL CAKE VIDEO TUTORIAL



CAKE DESIGNER
Melanie Williamson



THE CUSTOM CAKERY



**You have
made these
and
we love them!**

We are proudly sharing your amazing creations that we have noticed on Social Media.

Thank you for choosing to work with Saracino products.

Keep tagging us so we can see more!



@saracinodolci



@saracinouk



BY MIRIAM PEARSON
using Pasta Bouquet



BY CHIKZ PATISserie
using Pasta Model



BY BARBARA BURZYNSKA
using Pasta Bouquet, Pasta
Top and Pasta Model



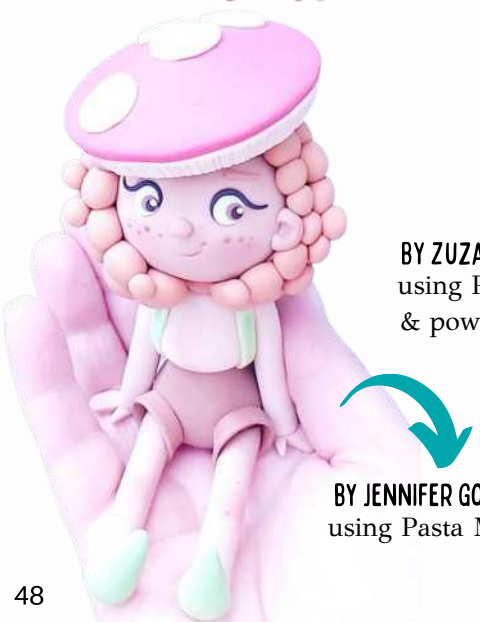
BY LISA DAVIES
using Pasta Model



BY MARIANNA TAHINI
using Pasta Top
and Pasta Model



BY SAM OSBORNE
using
Pasta Top &
Pasta Model



BY JENNIFER GOLTON
using Pasta Model

BY ZUZANA KMECOVÁ
using Pasta Model
& powder colours



BY GINA TASKER
using Pasta Model



BY TANYA SHENGAROVA
using Pasta Model, Royal
Icing & Isomalt



BY TAMI BROWN
using
Pasta Model



BY KÁČA BRANDOVÁ
using Pasta Model



BY TRACEY FERNANDEZ
using Pasta Model



BY FEE KAKES
using
Isomalt



BY TSANKO YURUKOV
using Pasta Bouquet



BY OLINA WOLFS
using Pasta Model



BY TERRI NEWMAN
using Pasta Model



BY CREATIVE CAKES BY RUTH
using Pasta Model



BY ELISABETE CASEIRO
using Pasta Model



BY GENA ALEKSANDROVA
using Pasta Model



BY EMANUELA MAURIZI
using Pasta Top &
Pasta Model





VALENTINA TERZIEVA
FOLLOW YOUR DREAMS



My Name is Valentina Terzieva and I am the face behind Valentina's Sugarland. I am a sugar artist, teacher and book author based in Varna, Bulgaria.

I have always been a very creative person and tried different ways to express my creativity. As a child I played the piano, danced traditional Bulgarian dances, sang in a local teen group, wrote poems and short novels and loved to draw. But making pastry and decorating sweets was never my strong side. On the contrary, my mother and sister were masters of the kitchen. I tried to help them, but always failed, because I was never as quick as my mother or a perfectionist like my sister when we made home-made bakes and sweets. So usually I was sent out of the kitchen.

In my twenties I moved to Germany and lived there for 17 years. I studied German and Spanish Literature at the University of Heidelberg and achieved a master's degree. I fell in love, got married and made a home where I tried to be the best version of a homemaker that I could. I learned to cook and bake and it was the endless possibilities of cooking that inspired me to start experimenting and even write a blog.

The marriage did not last and after my divorce I was looking for new inspiration and a new hobby.

The first time I saw a cake decorated with fondant was in 2011. A colleague from work had made a beautiful cake covered with white fondant and decorated with red fondant roses. I was impressed and wanted to try making them myself. I bought a book about Novelty Cakes along with a few tools and materials and made my first novelty cake. It was a square cake with a lilac fondant bow. I tried to bake, fill and decorate the cake in one evening not knowing that you need time to chill the cake. It was very stressful and the cake was far from perfect but I was spellbound. I found something new to fall in love with - a beautiful sugarland full of creativity and wonders. It was addictive. I was hooked and never looked back.

I started making cakes for every occasion and when there was no special reason to make a cake, I found one. All my friends had cake gifts. A few months after my first cake I made my first hand modelled figure - a bunny. And I found my calling. At first my figurines were not perfect and I was never 100% happy with them. I made the different parts again and again and learned a lot in the process.

It was during a time in Germany that there were not so many classes about cake decoration so I mostly learned by trying and failing and trying again. I owned a few books, tutorials and later I went to a few classes to improve my skills.

Everything developed very quickly; I won Gold Award with my sugar figurines at Cake International Birmingham 2012 and after that I started teaching cake decoration and writing tutorials for Cake Decoration Magazines. I won Gold Award six times and Best in Class twice at Cake International in Birmingham and London. I was invited to become a cake show Judge for shows in Germany, Austria, Switzerland and UK.

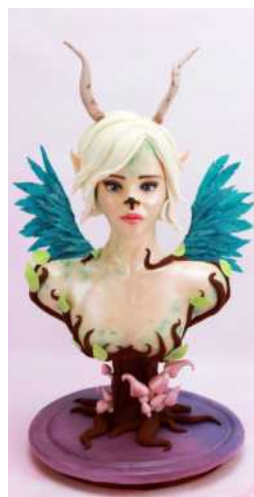
Since 2013 I have been teaching cake design and figure modelling in Germany, Austria, Switzerland and Bulgaria. I love seeing what my students are able to learn and achieve in my classes. I attended many cake shows, teaching and demonstrating there. I have written tutorials for many cake magazines in Germany, France and Spain and prepared video tutorials for Cakeflix. Currently I am filming video classes for Utemy.

MY FIRST BOOK ABOUT CAKE DESIGN AND MODELLING WAS PUBLISHED IN MAY 2017. THE BOOK WAS ORIGINALLY IN GERMAN AND WAS WRITTEN FOR THE GERMAN PUBLISHER CAKE & BAKE VERLAG. THE BOOK WAS THEN TRANSLATED INTO ENGLISH AND RE-PUBLISHED IN 2018 – "VALENTINA'S SUGARLAND: LIFELIKE CAKE CHARACTERS FOR HOBBY AND PROFESSIONAL ARTISTS".

In 2016 I moved back to my home country, Bulgaria. I currently live in Varna, a beautiful city on the Black Sea coast. Since 2017 I have had the pleasure to be an Ambassador for Saracino, which is my favourite brand to work with.

And then 2020 came along with the pandemic that changed everyone and everything. Our way of living, working and travelling is not the same anymore. It is impossible to plan and offer classes. There is so much uncertainty in our industry with classes and cake shows being cancelled and we lost the live contact with cake friends and students. I continue to try different ways to keep teaching but often feel frozen in time and not able to plan my next class, my next trip, my next tutorial.

I hope that soon we will be free and untroubled again and continue with our sugar journey.



• WHAT'S YOUR BEST ADVICE IN 5 WORDS OR LESS?

Don't compare yourself with others.

• DELIVERY – DOWN A LONG BUMPY ROAD OR DURING A RAINSTORM?

Down a long bumpy road.

• YOUR OWN BIRTHDAY CAKE – MAKE IT YOURSELF OR HAVE THE WEEK OFF?

I always make my birthday cakes, at least since I started my sugar adventure in 2011.

• STAY UP ALL NIGHT TO FINISH OR GET UP EARLY TO FINISH?

Stay up all night. I hate mornings.

• WHO INSPIRES YOU – WHO'S YOUR FAVOURITE CAKE / SUGARCRAFT ARTIST?

So many over the years. At the beginning I fell in love with the cakes of Collett Peters. Later I was in awe of the figurines made by Molly Coppini. Recently I adore a sculpted bust made by Elza Baldzhiyska. And there are so many more cake artists and sugar friends.

• WHAT CAKE TOOL CAN'T YOU LIVE WITHOUT?

Veining Tool.

Valentina, what is your favourite Saracino product and why?

“

Pasta Model. It is perfect to make cake characters.

It is smooth and pliable and allows you to have time to make many details.

You dont have to rush in fear of elephant skin, just take your time and make the best figures you can.

I use it in my classes too and my students love to work with Pasta Model as much as I.

”



SUMMER HULA HIPPO





CAKE DESIGNER
Valentina Terzieva



VALENTINA'S SUGARLAND

YOU WILL NEED

INGREDIENTS:

Saracino Pasta Model:

- 50g fuchsia
- 100g white
- 20g green
- 10g brown
- 10g black
- 10g yellow

Saracino Dust Colours:

- pink
- brown
- green
- white
- Saracino Cake Gel
- Lemon extract/alcohol

EQUIPMENT:

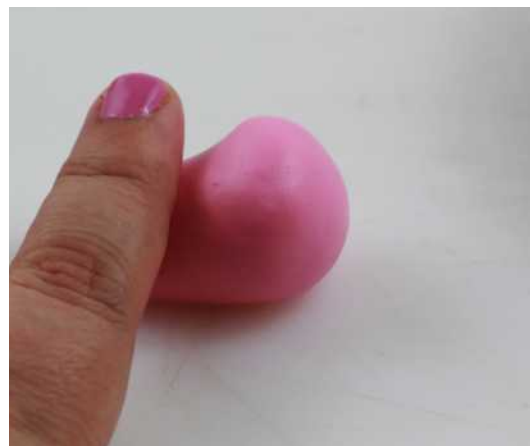
- Cake Dummy
- Modelling Tools and brushes
- Knife
- Circle cutter 3cm and 5.5cm
- Wooden skewer



STEP 1 Prepare the Saracino Pasta Model required for the Hippo. I used 40g fuchsia and 60g white modelling paste mixed together to get the pink colour paste, take 2g from this colour and mix it with 10g white to achieve the brighter pink for details.

STEP 2 You will need 5g pink paste for one leg. Knead the paste thoroughly until pliable. Form a ball and roll it between your hands to a 3cm long sausage. Pierce it with a wooden skewer from one end to the other. Place it on a cake dummy and push the skewer into the styrofoam to be able to hold the hippo upstanding.

STEP 3 Using a blade side of a modelling tool form the sausage as leg. Press with your finger or with a tool in the middle of the leg to get the hollow of the knee. On the front side press the front lower side of the leg backwards.



STEP 4 Use 25g pink modelling paste and form it to a pear shape – make a ball and then roll one side of the ball few times between a modelling pad and your finger. The body should be about 5cm long.



STEP 5 Use a second skewer to pierce diagonally through the body and the tip should come out sideways on the thicker end of the pear.



STEP 6 Take out the skewer and place the body on the skewer attached to the leg and the cake dummy. Apply water on the joining seam between leg and body and using a Dresden tool or silicon brush smooth the seam.

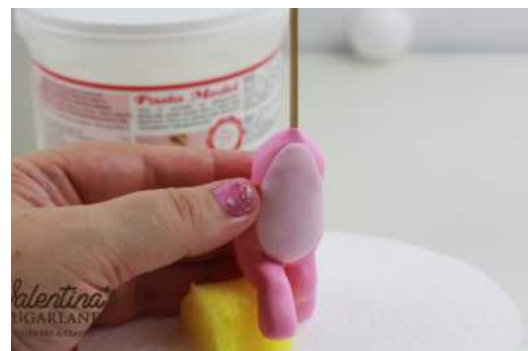
TIP: I use only water to join and smooth two pieces of Saracino modelling paste together. You don't need sugar glue or piping gel for that. Apply water and go a few times with your tool over the seam.



STEP 7 For the second leg use 5g paste and roll it to a sausage 3cm long. Roll in the middle between two fingers to thin it for the knee area and attach with water to the body. Use piece of sponge to support the leg while working on it and until it dries and can hold itself in the air.



STEP 8 Roll out thin bright pink paste and cut a circle with a 3cm cutter.



STEP 9 Stretch it between your fingers to get an oval shape and place it over the hippo belly. Use water on the back side so it sticks to the body.



STEP 10 Use a small ball tool to indent three holes on the toes of both feet.



STEP 11 Fill the holes with small balls of white modelling paste and press them flat with your finger or a tool.



STEP 12 Form a small pointy sausage and place it on the back for a tail. Smooth with the Dresden tool.



STEP 13 For each of the arms knead well and shape 2.5g Saracino Modelling Paste into a 3cm long sausage. Indent on each hand three holes for the finger nails and put in each hole a small ball of white modelling paste.



STEP 14 Attach the arms to the body. One arm is stretched out to the side, one is bent and is resting on the belly. Use water to blend the seams. Support the arm with a piece of sponge and leave the body over night to dry.



STEP 15 For the head you will need 40g pink Saracino modelling paste. Knead well and form a ball. Roll the ball on the modelling pad with one finger on one side and thin this area a bit. The head should be about 5cm long.



STEP 16 From the side it should look like this.



STEP 17 Using a ball tool or a CelPin make two dents for the eyes in the middle of the head length.



STEP 18 Using a smaller ball tool make the nostrils. With the smaller side of the Dresden Tool draw the lines of the mouth. Impress two smaller holes on both sides of the mouth line.



STEP 19 Form two teeth out of white modelling paste and place them on the mouth line. With the needle tool make a few holes in both sides underneath the nostrils.

TIP: I am using small plastic or styrofoam cups that are usually used to dry sugar flowers in them so the head is not becoming flat on the back while I am working on it or while it is drying.



STEP 20 Fill the eye dents with small white balls and press them flat with your finger tips. Make holes in the white balls using small ball tool. Important here is to pay attention where you put these holes. It depends in which direction your hippo is going to look.



STEP 21 Put small brown ball of Saracino modelling paste into the holes. Press with your finger over it.



STEP 22 Makes holes in the middle of the brown circle with smaller ball tool.



STEP 23 Make tiny black balls and put them in the middle of the brown circle.



STEP 24 Roll small amount black modelling paste into a very thin strand and put it as eye liner on the upper eye lid. Use little water to make it stick.



STEP 25 If you like put 2-3 tiny pointy strands for eye lashes.



STEP 26 Put two black strands for eyebrows.



STEP 27 Roll out white modelling paste and cut a 5.5cm circle.



STEP 28 Place it on the head as hat and curl one side upwards so it looks like a textile summer hat.



STEP 29 Cut the wooden skewer so it projects about 2-3 cm above the shoulders. Apply cake gel or piping gel in the middle of the shoulders and put the head on the shoulders using the wooden skewer as support.



STEP 30 For the ears make two teardrops out of pink modelling paste and a much smaller teardrops out of the bright pink paste. Place the smaller drops on to the bigger one and press them together.



STEP 31 Make two holes into the head and insert the pointier end of the ears into them.



STEP 32 Roll out thin green Saracino modelling paste and cut with little sharp triangles with a craft knife.



STEP 33 Apply Saracino cake gel on the waist and place the triangles around the waist. I put them in three layers. You can curve the tips of the triangles on one side so it seems as they move with the Hippo's "dancing" moves.



STEP 34 Use few triangles as hat decoration.



STEP 35 Cut small flowers out of white and yellow Saracino modelling paste and decorate the hat and the neck of the hippo.



STEP 36 Mix Saracino bronze powder with lemon extract or alcohol and paint the brown of the eyes with the mixture. Mix white Saracino powder with lemon extract and put one white spot into each eye.



STEP 37 Use pink Saracino powder and a soft brush to add shadows on the elbows, on the cheeks, on the knees and on the nostrils.



STEP 38 Add shadows on the skirt with brown and green Saracino dust powder.



STEP 39 Leave the Hippo to dry for at least 2-3 days before using it on a cake.

*It is a **READY TO USE** product so **NO** need to add CMC to create your piece. When you unwrap the paste it will be very firm.*

Don't worry as this is how it is supposed to be!

Simply cut off a small piece and knead it in your hands. Your hands warmth will make the paste workable and stretchy.



BEST PRODUCT AWARD

Saracino Pasta Model, the winner of the 'Best Product' Cake Master Award in 2017, is the ideal fondant for modelling and creating 3D images.

ELASTIC & STRONG

The perfect balance of sugars and cocoa butter ensures perfect results in most climates and gives a brilliant effect to every occasion.

Once you try this product, you just won't be able to resist Pasta Model for making your decorations.

Our modelling paste is extremely elastic and strong. It can be modelled without cracking.

When worked it maintains its form and you can work on the project for hours. You can also blend the joints beautifully by simply smoothing the surface with your fingers or modelling tool.

If you have not tried this product yet, it is the way to go. We promise you will not go back.

Saracino Pasta Model currently comes in 15 different colours: white (available in 5kg, 1kg and 250g packs) and orange, blue, light blue, skin tone, yellow, Tiffany, light green, green, fuchsia, brown, black, pink, red and violet (available in 1kg and 250g packs).



PASTA MODEL





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Are you seeing lots of cakes and think you can't do it?
Check out the work of our Ambassadors to see that even the best
Artists started somewhere.

Hard work, consistency, practice and belief will take you there too!



DREAM



BELIEVE



PRACTICE



ACHIEVE



ENRIQUE ROJAS AKA HAVE SOME CAKE



CLAIRE DS AKA CLAIRE DS CRÉATIONS



ZLATINA LEWIS AKA ZL CAKE BOUTIQUE



GEORGIA AMPELAKIOTOU AKA GEORGIA AMPELAKIOTOU – GEORGIAS CAKES



PATRICIA ALONSO AKA LA GALETERIA



CAROLIN MOLDASCHEL AKA CAROLINCHENS ZUCKERWELT



ZEE CHIK AKA ZEE CHIK DESIGNS



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SARAH BRAY AKA DAISY CAKES



**ANGELIQUE VAN VEENENDAAL AKA
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SUMMER MODELLING





CAKE DESIGNER
Angelika Chwyć

She has been modelling and decorating for over 20 years. She specializes in creating sugar and chocolate figurines made, amongst other methods, using photographs. She is characteristic for using symmetrical patterns inspired by kaleidoscope and mandala.

The artistic passion for the design of clothing and jewelry is transferred to edible decoration. Improving her techniques over many years she has developed and is happy to share them with lovers of modelling and confectionery art.

Selected achievements: Awarded industry personality of 2018 – the title won together with Renata Martyna and Ewa Drzewicka. Gold medal at the Culinary World Cup Luxembourg 2018. Since 2018 she has been a member of the Polish National Team. Gold, Silver and Distinction along with 3rd place in her Category at Cake International Birmingham. Bronze medals at the Polish Championship in Cake Decoration 2017 and 2019.



Angelika Chwyć - Sugarart -
Artystyczne dekoracje cukiernicze

YOU WILL NEED

INGREDIENTS:

- Light nude – a combination of Saracino Pasta Model and Saracino modelling white chocolate in a 1:1 ratio
- For colouring I used a copper Saracino powder for my chosen skin tone. You can use any colour you wish
- Head 20g
- One leg 8g
- Torso 15g
- One arm 3g
- Red Pasta Model approx 5g
- Brown Pasta Model approx 30g
- Green and black Pasta Model – a small amount for the eyes and their finish
- Powder colours – black or brown and pink or red
- Gold powder colour
- Green powder colour for the eyes

EQUIPMENT:

- Kitchen scale
- Non-stick silicone mat
- Non-stick silicone roller
- Scalpel
- Knife
- Ball tool with a diameter of 10mm and 1mm
- Brush (soft for shading) 6mm or similar
- Contour brush
- Toothpicks
- Wooden skewer
- Water
- Corn flour
- Latex / nitrile gloves
- Wet wipes
- Dry wipes

THINGS TO REMEMBER

- When we mix colours they become a shade darker after some time / during work and drying. Take this into account especially when blending your skin tone.
- To protect the paste from drying out, pack it into a bag and take out only as much as you need each time.
- Before using the paste always knead well to make more workable and smoother to use.



STEP 1 For the head roll an oval shape.



STEP 2 Then place your thumb on the underside at a slight angle. Use your index finger to bend and flatten / shape the top a little.



STEP 3 Approximately 1/3 from the top, press a wide indentation with your finger for the eye area.



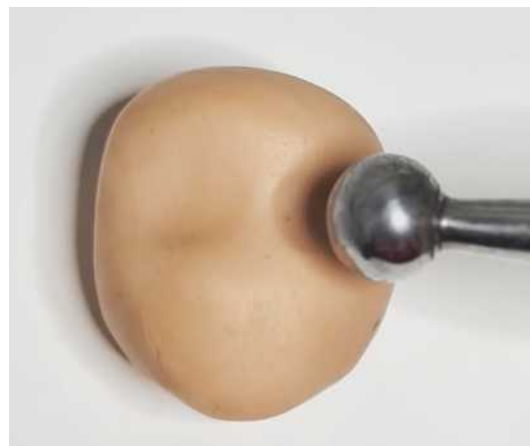
STEP 4 Shape so the groove slightly extends over each side.



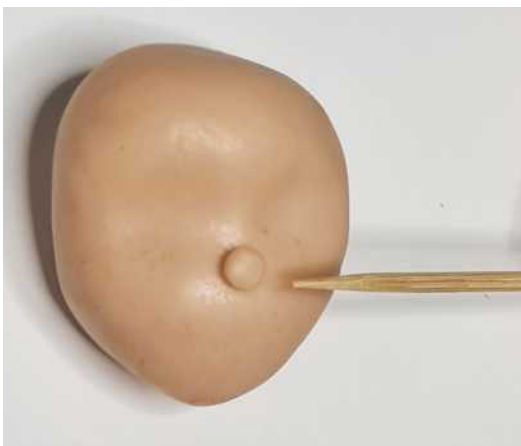
STEP 5 Use your fingers to shape the chin area.



STEP 6 The head of the figurine should have a slightly triangular shape to the chin area.



STEP 7 Use a ball tool to form eye sockets.



STEP 9 For the nose place a small ball below the eye area.



STEP 9 Using a cocktail stick blend a little paste upwards. You can also use a modelling tool if you prefer.



STEP 10 Repeat to the sides of the nose.



STEP 11 Using a modelling tool or cocktail stick form two nostrils.



STEP 12 For the mouth area mark the dimples shown in the photo. Ideally these should be halfway between the nose and the base of the chin.



STEP 13 Use the side of a modelling tool to add more shape to the chin below the dimples.



STEP 14 Doing this will push paste upwards to add to the mouth area.



STEP 15 Roll a little red Pasta Top to the shape shown and add to the mouth. Be careful not to add too much paste or the lips will be too big.



STEP 16 Use a cocktail stick to spread the paste to the corners of the mouth.



STEP 17 Roll two small balls of Pasta Model. Add them to the eye sockets as shown using a little glue if required. In order for the face to look attractive it is good practice to have the gap between each eye the same width as one eye. This way proportions are well balanced. Now add two dimples to the cheeks.



STEP 18 Using the coloured Pasta Model fix the small upper eyelids.



STEP 19 Roll two balls for the eye colouring. Fix using a little glue and paint around the edge using a fine paintbrush.



STEP 20 Roll two smaller balls of black paste and fix for the pupils. Roll a thin line of black Pasta Model and fix above each eye for the eyelashes.



STEP 21 Repeat a similar procedure for the eyebrows.



STEP 22 Use red or pink powder colour and a soft brush to add blush to the cheeks. Be careful not to add too much. It is easier to add more if needed than remove too much!



STEP 23 For legs roll two sausage shapes slightly wider on one end.



STEP 24 Halfway up each leg roll with your finger to form the knee area. Repeat 1/3 from the bottom for the ankle and to form the foot.



STEP 25 Gently bend to form the foot.



STEP 26 Using your thumb and forefinger model the heels.



STEP 27 As our character is sitting with crossed legs bend the legs at the knees and place them on the board crossed as shown.



STEP 28 For the torso begin with this shape.



STEP 29 Roll the paste in your fingers to form the neck shape to the proportions shown. Bend it forward slightly.



STEP 30 Insert the wooden skewer through the torso. When inserting gently twist the skewer and keep the shape of the torso.



STEP 31 Place the torso over the top of the legs inserting the skewer into the base below. You do not need to blend the torso and legs together as the area will be covered with the skirt.



STEP 32 Roll out red Pasta Model thinly and cut a rectangle of 2 x 20cm. Then fold pleats to create a frill.



STEP 33 Using the same paste cut a thin strip for the waist of the skirt.



STEP 34 Using the same paste cut a rectangle shape for the top. Fix around the chest area.



STEP 35 We form the arms and hands similar to the legs. Use your finger to roll the elbow and wrist area leaving paste for the hand.



STEP 36 For the thumb use a scalpel or sharp knife to remove a triangle of paste from the hand. Remember to leave sufficient paste for four fingers.



STEP 37 Use the back of a cocktail stick to form three grooves for the fingers. Do not cut through all the way.



STEP 38 When you do this the palm will spread. Use your fingers to lengthen and thin the fingers.



STEP 39 Bend the left arm at the wrist.



STEP 40 Bend the right arm at the elbow. Fix both arms to the shoulders. The right arm can be temporarily supported using a cocktail stick until dry.



STEP 41 Blend each arm into the shoulders. As we have used Modelling Chocolate in our mix this will assist with flawless blending.



STEP 42 Trim the timber skewer in the torso to a shorter length. Fix the head onto the neck at the required angle.



STEP 43 Roll a piece of flat brown paste large enough to cover the back and top of the head.



STEP 44 Fix to the head and add lines using a modelling tool, cocktail stick or knife.



STEP 45 For the ponytail roll a longer piece of brown paste. Add lines.



STEP 46 Shape the ponytail as you would like.



STEP 47 Repeat this for the fringe and fix them to the head.



STEP 48 Dust the hair using brown or black powder to give shade and definition. Do the same to the arms and legs using a shade darker than your chosen skin colour. You can add accessories to the figure such as a bow to the hair or flowers to the dress.



Gel Colours





Angelika Chwyc - Multi Awarded Cake

Artist



Angelika Chwyc - Sugarart -
Artystyczne dekoracje cukiernicze

One of the most convenient ways to colour your pastes is to use a gel colour.

Saracino offer a wide range of gel colours and they are highly pigmented to give fantastic results. Just small quantities of gel are enough to give a medium-intense shade.

However, care is needed when using any gel type colours, as adding too much gel may cause the paste to lose its properties and it could become soft and sticky to work with. The drying time of the decorations may also take longer. If very dark colours are needed, my advice is to use a pre-coloured paste. Even if we are using a pre-coloured paste gel can be added to go a shade or two darker or more intense.

When I make decorations, I often combine Pasta Model with white modelling chocolate. It is then that the correct colouring becomes important. This is when I find it useful to add a pre-coloured Pasta Model to the chocolate and if after mixing the result turns out to be too light than I need, then I add the gel colours to go that little step further. This way we are only adding a small amount of gel to alter the colour and not colouring the mixture from scratch which would need more gel.

Due to the consistency of the gels, they are extremely easy to mix and distribute equally through the pastes. We can achieve an even colour very quickly.



Due to the consistency of the gels, they are extremely easy to mix and distribute equally through the pastes. We can achieve an even colour very quickly.

In my opinion gel colours are the most convenient and best option for colouring pastes or chocolate. They are so easy to use so are very useful even for beginners.

For the figurine I have used in this article I used a pre-coloured paste to achieve medium intense shade and then I hand painted the modelled dress with the same gel colouring. To hand paint, the gel can be diluted with a little water and / or a clear alcohol. When hand painting with the gel we achieve a unique final appearance to our work. The diluted dye becomes more matte than the condensed gel, which makes the surface of our work semi-matte after drying. It has a slight satin effect and reflects light beautifully.



Gel colours also can be used in many other ways in addition to the mass colouring discussed above. One of my favorite finishing touches is adding a sparkle or a highlight to a specific colour. If I want deep, intense black for eyes I will use un-diluted black gel colour. Similarly with lips, if I want to achieve a deep, juicy shade of red, I use the un-diluted red gel colour. We just need to be careful with the base colour of the paste when applying un-diluted gels as the colours are very intense and the neat shade could be too dark. With this figure I wanted shiny, bright red lips.



The black gel colour works great to give a shine on black hair. The dye becomes slightly matte when it dries and this gives the hair and other elements on which it was applied a delicate and natural shine.

I have always transferred my passion for design to my sugar paste and chocolate models. I also love looking for new techniques, ideas and solutions.

For example, by mixing yellow gel colour with gold powder I make protruding dots that imitate the finish of jewelry and complete the outfit. Different gold shades can be achieved by adding copper dust if required. I believe this is another great benefit when using gel colours as they can be used to create raised patterns, ornaments and decorations on cakes and models.



TROPICAL TOUCANS CUPCAKE TOPPERS





CAKE DESIGNER *Sarah Bray*

I have enjoyed cake decorating for a number of years and have been running Daisy Cakes since 2012 making novelty cakes and cupcakes.

In 2014 I entered my first cupcake competition and that was probably when my love of cupcakes, and in particular miniatures, began.

I now have a slight obsession with making all things tiny in particular miniatures of full sized cakes and wedding cakes. I also really enjoy making little food to fit on toppers for miniature cupcakes. This love of miniatures combined with a background as a primary school teacher led me to begin teaching cupcake classes in 2016. Since then I have also written tutorials for blogs and Cake Masters magazine.

Since 2014 I have entered many competitions in the cupcake and miniature wedding cake category winning a number of golds, silvers and being placed several times. I was also a finalist in the 2018 Cake Master Awards in the cupcake category.



DAISY CAKES BY SARAH

YOU WILL NEED

INGREDIENTS:

- White Pasta Top Sugarpaste coloured with blue gel colour and treated with CMC mix
- Saracino Pasta Model: black, yellow, orange (half yellow and half orange mixed), fuchsia, white, brown, light green
- Saracino edible dusts: orange, red, black, white
- Saracino cocoa butter
- Edible glue
- Black edible pen

EQUIPMENT:

- 58mm circle cutter
- 30-32mm circle cutter
- Small ball tool
- Paintbrush
- Sharp knife
- Dresden tool
- Small daisy plunger cutter
- Petunia veiner (Blossom Sugar Art)
- Smoother
- Soft brush



STEP 1 Roll out the blue Pasta Top and cut out four 58mm circles and set aside to dry completely.



STEP 2 Roll a large cherry tomato sized piece of black modelling paste into a ball.



STEP 3 Holding the piece in your hand use your finger to roll the paste back and forth in the middle to create the body of the toucan.



STEP 4 Use your fingers to smooth off the top for his head.



STEP 5 Cut a circle of white paste (approx. 30-32mm) and press onto the tummy and face of the toucan.



STEP 6 Use a small ball tool to make a small egg-shaped dent for the colour of his eye (repeat on the other side for the other eye).



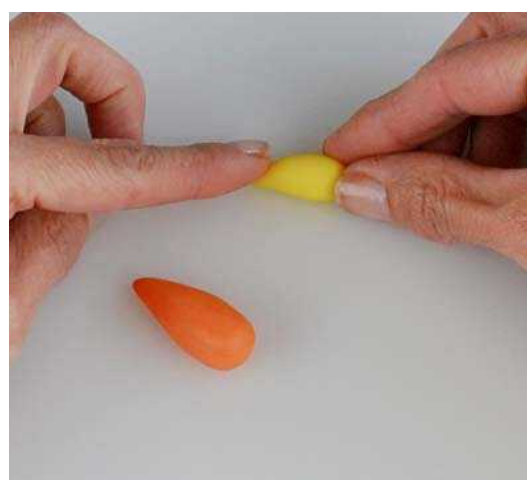
STEP 7 Fill the dent with a small piece of orange paste.



STEP 8 Make a little hole using the end of a paintbrush and fill with a tiny ball of black paste. Repeat for the second eye.



STEP 9 To make his beak roll a teardrop shape of orange paste and a smaller yellow teardrop.



STEP 10 Use your fingers to press both pieces onto the board to flatten the base.



STEP 11 Push the two flat sides together to form the beak making sure that the larger orange piece is slightly overhanging the yellow piece.



STEP 12 Cut the excess off with a sharp knife and stick onto the toucan's face. Bend the tip of the top beak over the bottom slightly. At this point you may find that it won't stand properly due to the weight of the beak, just put it aside on a piece of sponge until he's attached to the topper.



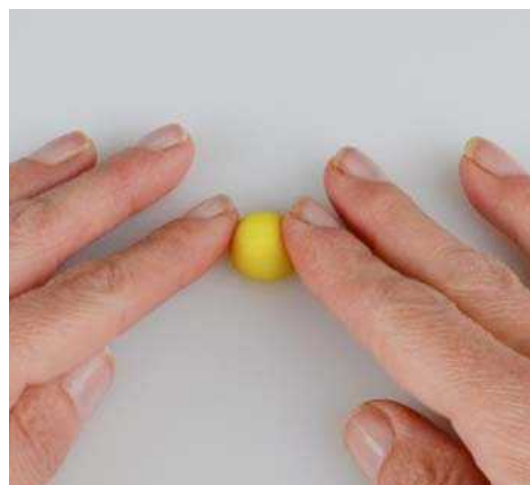
STEP 13 To make the feet roll three small teardrops of orange paste and push together at the pointed end. Repeat to make second foot.



STEP 14 Using the toucan as a guide, stick the two feet onto the topper and glue his body on the top.



STEP 15 To make the feathers on his head roll two small teardrops and push together, for his tail roll three slightly larger teardrops and push together and his wings a further two for each side. Stick all on to the toucan's body.



STEP 16 For his cocktail drink roll a small ball of yellow paste and flatten the base on the board.



STEP 17 Cover this with a thin piece of white paste.



STEP 18 Cover this with a thin piece of brown paste and use a Dresden tool to add lines for the coconut shell.



STEP 19 Cut the excess paste away using a sharp knife.



STEP 20 For the cocktail base roll another small ball of brown paste and flatten the base on the board. Add texture using a Dresden tool as before.



STEP 21 Indent a hole in the yellow drink with the end of a paintbrush.



STEP 22 Roll a thin piece of green paste for a straw, bend and set aside to dry.



STEP 23 Stack the two coconuts on top of each other and glue to the topper. When the straw is dry enough to handle, cut to size and glue into cocktail. That is your Toucan Topper finished and ready to use.



STEP 24 For the next topper roll a large marble size piece of orange paste into a ball and flatten the base on your board.



STEP 25 To form the coconut look cover in a thin piece of white paste and then brown paste as before. Use a Dresden tool to mark lines of the coconut shell. Cut away the excess paste with a sharp knife as before. When cutting edges don't do it in one smooth line as it looks less realistic. Lots of little cuts look much better.



STEP 26 Use the end of your paintbrush to form a small hole ready for the straw. Repeat step 22. Roll a thin piece of green paste into a straw and set aside to dry.



STEP 27 To make the watermelon roll a large marble sized piece of fuchsia paste and flatten the base on the board.



STEP 28 Cover with a thin layer of white paste and then a thin layer of green paste. Cut around the edge as smoothly as possible using a sharp knife.



STEP 29 With the flat side of the melon on the board, use a sharp knife to cut the melon in half and set aside to dry (keep the other part for later).



STEP 30 Fix the coconut cocktail on to one of the toppers using edible glue.



STEP 31 Cut out a variety of little flowers using a small blossom cutter and vein them.



STEP 32 Stick two smaller flowers onto the topper and one onto the rim of the coconut. When it is dry enough to handle cut the straw to size and glue into the hole.



STEP 33 Using an edible black pen mark seeds on the watermelon and glue this onto the topper.



STEP 34 Create another toucan following the previous steps. Stick one foot onto the topper and attach the toucan's body on top at a slight angle.

TIP: If you flatten the base of the body on the board slightly it makes attaching it at an angle easier.



STEP 35 Attach the second foot onto the body and push on using a paintbrush handle.



STEP 36 To make the feathers on the head roll two small teardrops of black paste and push onto the top of the toucan's head.



STEP 37 To make the wings roll two small teardrop shapes for each and push onto the side bending them up slightly.



STEP 38 Roll out several pieces of green paste and push them together at the thicker end. Repeat to make a second leaf.



STEP 39 Stick these to the topper and decorate with a couple of small flowers made earlier.



STEP 40 Add one little flower to the toucan's head.



STEP 41 For the second cocktail roll a piece of yellow paste using a smoother so one end is narrower than the other. Using a sharp knife cut a piece approx. 3cm in length with a sharp knife. Use a smoother to reshape it if necessary.



STEP 42 Using the end of a paintbrush make a small hole for the straw. Set aside to dry.



STEP 43 With a soft brush gradually dust the bottom of the cocktail glass with orange dust upto about half way. Then apply a small amount of red dust to the very bottom.



STEP 44 To make the straw roll a thin piece of fuchsia paste and bend over the top. Set aside to dry.



STEP 45 Mark the seeds on the watermelon with a black edible pen as before. Attach the glass and melon to the topper with edible glue.



STEP 46 Cut the straw to size and use a small amount of edible glue to attach it in the hole.



STEP 47 Roll a small ball of fuchsia paste for a cherry and attach to the rim of the glass with a flower made earlier. Add another couple of flowers to the topper.



STEP 48 Melt a small amount of cocoa butter. With black dust added paint the tip of the toucan's beaks. Add a small amount of white dust to the cocoa butter and add highlights to the toucan's eyes with a fine paintbrush.

WHEN
life gives you
LEMONS

make

lemonade







CAKE DESIGNER
Milene Habib

I found this sweet world in 2010 when making a cake for my daughters first birthday. I am self-taught and have always loved arts and crafting. As I am really curious about everything and love to create my own things, I started making cakes initially for my family and friends.

From then onwards I fell in love with creating and became completely addicted! Eventually a few years ago I opened my own business. I am also an instructor and at this moment I am dedicating myself to developing new skills to create new projects for modelling and cake classes.

I love fantasy and everything in the fantasy world and I am truly passionate about modelling and painting, but I also make all other kinds of other cakes from cakes with a cute custom topper to a sculpted and gravity defying cake or even an elegant and floral wedding cake.

During my sweet adventures I have won many awards and prizes. Gold, Silver and Bronze Awards in Cake International, Cake & Bake and other national competitions.

I have also been featured in magazines providing tutorials. I run online classes and participate in live demonstrations at cake events. I was also honoured to be invited to be a judge at cake competitions in Brazil and Portugal.



SWEET MI- BY MILENE HABIB



LEMON COOKIES

YOU WILL NEED

INGREDIENTS:

- Cookies dough
- Saracino royal icing
- Saracino dust colours: yellow, pink, white, black, green and brown

EQUIPMENT:

- Needle
- Piping bags
- Small leaf tip
- Knife
- Round cutter
- Optional small turntable



STEP 1 For lemon cookies roll your cookie dough and cut out circles.



STEP 2 Using knife and your favourite template cut lemon shape.



STEP 3 Prepare the royal icing according to the instructions.



STEP 4 Colour icing using Saracino pink powder colour. Reserve a little bit of the royal icing in the stiff consistency to make the green for the leaves.



STEP 5 Add a little water make the icing more fluid. It should be in a consistency between piping and flooding (test and count — between 15 and 20 seconds it should have a completely flat and shiny surface). Using dust colours make pink, yellow, white, brown, black. Using this consistency you can make everything at the same time.



STEP 6 For the lemon slices start by piping a thick border in yellow.



STEP 7 Next add white inside the yellow.



STEP 8 Pipe the triangular shapes.



STEP 9 Fill the inside with the yellow royal icing.



STEP 10 Use the needle to help achieve the desired shape and pop any bubbles trapped inside the icing.



STEP 11 For the flowers, start by piping the outside with the pink.



STEP 12 Using the same icing fill everything leaving just a little bit in the middle to apply a white dot.



STEP 13 With the help of the needle pull the white towards your petals to give extra colour and definition.



STEP 14 Pipe a yellow dot in the center.

TIP: If you want to have volume, first let the icing dry a little bit to crust. That way the yellow won't sink and incorporate with the other colours.



STEP 15 For the smiling lemon you can use a needle or an edible marker to draw where you want the leaves.



STEP 16 Then start by piping a yellow border.



STEP 17 With the same icing flood the lemon.



STEP 18 While it's still wet you can add the brown for the branch. Let it dry (you can set in your oven at 60°C for about 10 min).



STEP 19 Add the leaves using a small piping leaf tip and the green icing in stiff consistency. Add white dots.



STEP 20 Add the eyes, mouth and blush (if you feel insecure about the placing, first use a needle or edible marker to draw the right place to pipe). When completely dry you can add some shading using an orange dust.



Summer vibes



Sweet Table by
Fête à Porter - Festas de Charme



Cakes by
Sweet Mi - by Milene Habib

#summer #party #dessert



SAVE
ROOM FOR
dessert



Sweet Table by
Fête à Porter - Festas de Charme



Cakes by
Bethânea Dias - Cakedesigner

PLAY ON THE BEACH





CAKE DESIGNER

Biljana Donevska

I have worked as a cake decorator for nearly 11 years.

Recently I started my own cake business and I am enjoying making the cakes I love. I participate in a lot of Collaborations, and have entered a few competitions. As yet I haven't been part of the Cake International show because I'm not feeling ready at this stage.

I am a degree painter, and very much love what I do.



[KUMIKO CAKES'N SWEETS](#)

YOU WILL NEED

INGREDIENTS:

- Saracino white Pasta Top
- Saracino white Pasta Model
- Saracino colouring gel: green, light skin tone and brown
- Saracino powder colour: orange, green, yellow
- Distilled water
- Edible glue

EQUIPMENT:

- Thin soft brushes
- Flower wire gauge 18
- Wooden skewer
- Rolling pin
- Modelling tools
- Scalpel or a sharp knife
- 1 styrofoam ball



STEP 1 Cover your styrofoam ball with Saracino Pasta Top.

TIP: If you want your piece to be entirely edible, make the ball out of Rice Krispie Mix.



STEP 2 Mark a circle on the top of the ball by pressing the circl cutter gently on it.



STEP 3 Mark the lines on the ball using your Drsdren tool or similar.



STEP 4 Paint the ball using Saracino colouring gel mixed with distilled water.



STEP 5 Cover your board with Saracino Pasta Top which has been coloured with yellow and a little brown Saracino gel colour. Don't add too much brown otherwise it will be too dark. Trim the excess paste using a sharp knife.



STEP 6 Place the ball in the centre of the board.

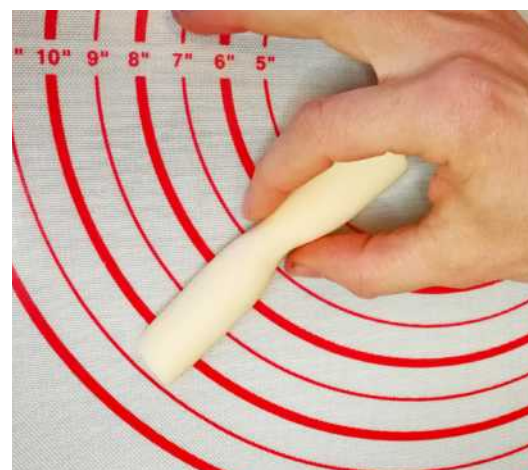


STEP 7 Pin the ball to the board with a sharp wooden skewer to make secure. Cut the excess skewer with pliers.

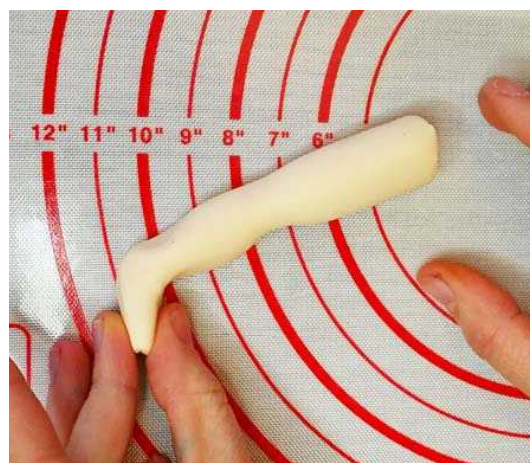


STEP 8 For the legs colour Saracino Pasta Model skin tone (or use pre-coloured skin tone) and roll with the palms of your hands to achieve a cylindrical shape.

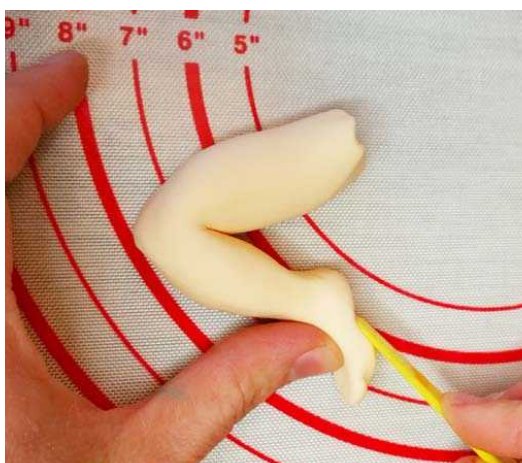
TIP: Always try to use your palms more than your fingers, that way the piece will look smoother.



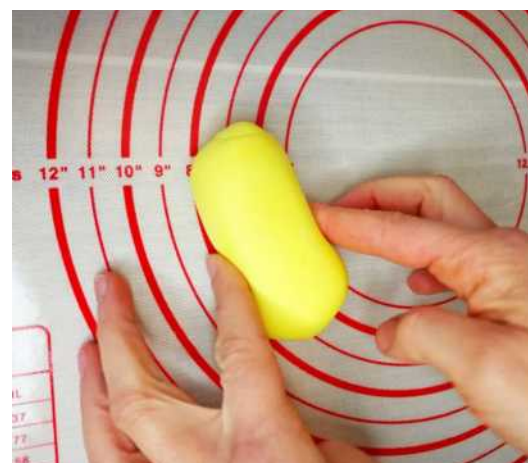
STEP 9 Pinch in the middle to shape the knee.



STEP 10 Pinch it again to form the ankle then fold back to form a foot.



STEP 11 Bend the leg at the knee. Model and shape the foot using your modelling tools. Create second leg following the same steps.



STEP 12 For the body colour Pasta Model with a few drops of Saracino yellow colouring gel (or use pre-coloured paste). Roll a cylindrical shape then press it slightly in the middle to shape the waist.



STEP 13 Using a ball tool form two shallow sockets at the bottom for the legs and arms.

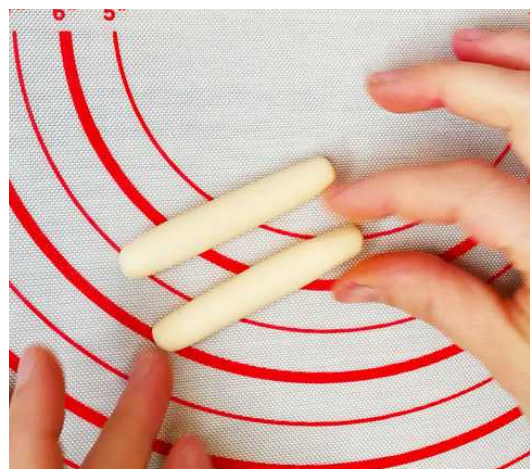


STEP 14 Place the body on the top of the ball and insert the legs into the sockets made for them. Apply a little glue if necessary. Using your ball tool make a dent for the neck.

TIP: Don't use too much edible glue as it can make the modelling paste too soft and sticky.



STEP 15 Using a modelling tool create curved details on the swimming suit at the top of each leg. This adds to the model and also covers the joints.



STEP 16 Using a sharp knife cut a strip off the top of the three coloured modelling paste.



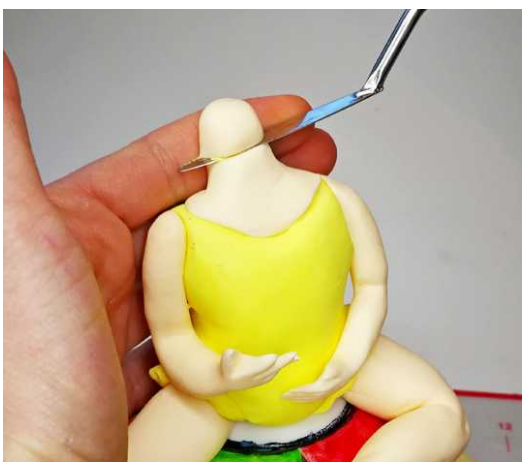
STEP 17 Bend and pinch it in the middle to form the elbows. Press it at the end to form the flat palms. Cut the thumb and fingers with a knife or scalpel.



STEP 18 Fix the arms to the shoulders using a little edible glue if needed.



STEP 19 Use your fingers to smooth the neck of the doll. Using light skin tone Pasta Model shape a neck and fix it on the top of the body.



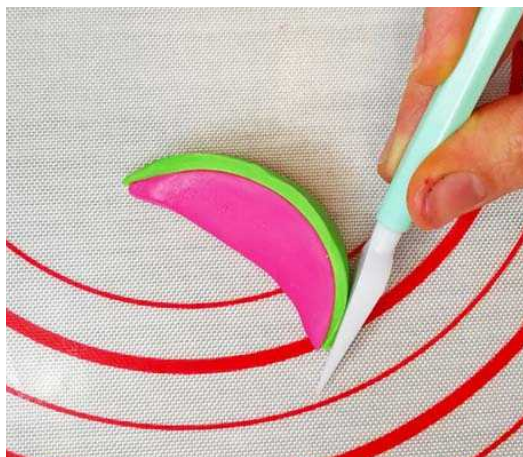
STEP 20 If the neck looks too long trim the top to the required length.



STEP 21 For the watermelon prepare a small amount of fuchsia and light green modelling paste.



STEP 22 Roll the green pasta model and cut out to an elongated leaf shape.



STEP 23 Model the fuchsia paste to the shape of a watermelon slice. Fix the two parts together using a little edible glue.



STEP 24 Place watermelon in the hands. Insert your gauge 18 flower wire through the body and the ball down to the board. Cut off any unnecessary wire. Leave enough wire to support the head.

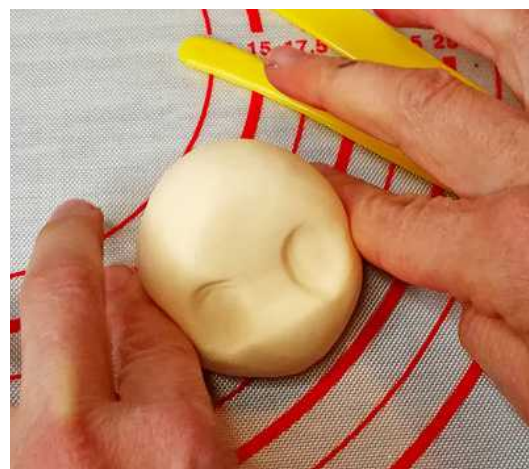


STEP 25 For the head use Saracino skin tone Pasta Model and roll a ball. Using your thumb or finger press it gently below the centre.

TIP: Always make the head slightly larger when modelling a cartoon or kids character. This way it looks cuter.



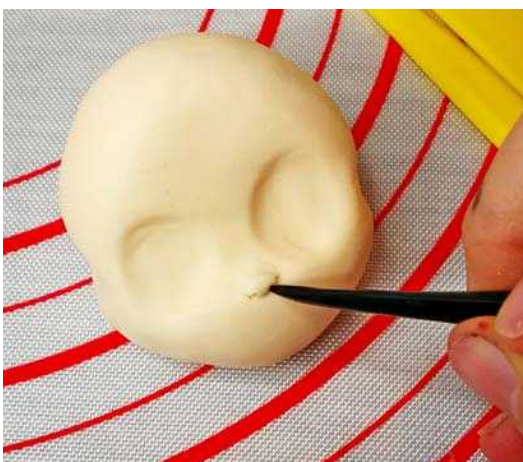
STEP 26 Using your ball tool form two sockets for the eyes.



STEP 27 Form the cheek definition. Use your fingers to push the head from each side.



STEP 28 For the nose roll a small ball and place it in the centre of the face. Use a modelling tool to blend the joints and smooth it to a nose shape.



STEP 29 Use a sharp tool to make nostrils.



STEP 30 Using a sharp tool draw a line for the mouth.



STEP 31 Using skin tone Pasta Model roll a thin small piece and attach it to the line to form the lower lip. Blend with a modelling tool.



STEP 32 Use a Dresden tool to give the mouth a slightly open look.



STEP 33 For the tongue roll a small ball of pink paste and fix inside the mouth.



STEP 34 For the ears roll two small balls of skin tone Pasta Model. Squeeze each one between your fingers to flatten. Attach to each side of the head using a little edible glue.



STEP 35 Use the small end of a ball tool to form the holes at the centre of each ear.



STEP 36 For the eyes roll two small balls of white Pasta Model. Squeeze them until flat then insert them into the eye sockets.
TIP: To give a cuter look make the eyes slightly larger.



STEP 37 Paint the eyes using Saracino colouring gel mixed with distilled water. Paint the eye pupils with black colouring gel.



STEP 38 Using a little skin tone paste roll the eyelids and attach.



STEP 39 Paint eyebrows and eyelashes using brown and black colouring gel.



STEP 40 Paint white dots onto the eyes to give reflection. Roll a small piece of Saracino skin tone Pasta Model and attach it to the face for the chin. Use a modelling tool to smooth and shape a cute chin.



STEP 41 Attach the head to the body using edible glue and place the watermelon slice into the girl's hands.



STEP 42 For the hair use brown Pasta Model and roll teardrop shapes.



STEP 43 Fix the hair to the head using edible glue.



STEP 44 Add hair texture with a sharp modelling tool by pressing each piece gently. Cover all the head with hair to achieve the look shown.



STEP 45 For the pony tails roll two brown teardrop shapes. Roll two green balls for the hairbands.



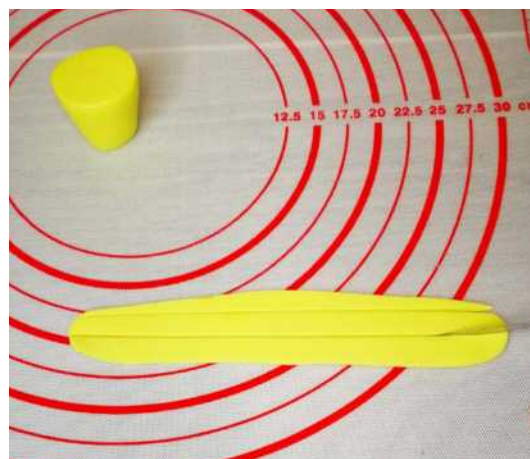
STEP 46 Shape and give texture to the pony tails and glue them on each side of the head. You can use a short length of flower wire to make them more stable if required. Roll the green balls to form a thin strand of paste and add to the pony tail for the hair band.



STEP 47 Using yellow paste add a small frill detail to each shoulder. Using pink Saracino powder colour lightly dust the cheeks, elbows and knees.



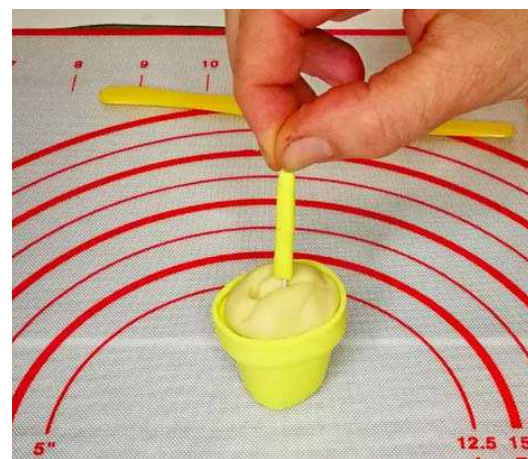
STEP 48 Paint black dots and green stripes on the watermelon slice.



STEP 49 Using yellow Pasta Model form a bucket shape. Roll more yellow flat and cut a strip.



STEP 50 Fix the strip around the top of the bucket.



STEP 51 Add some textured paste to the top of the bucket to look like sand. Make a little yellow shovel handle and stick it into the sand using a flower wire.



STEP 52 Make another little shovel from the orange ball.



STEP 53 Using powder colours lightly dust the board and bucket to add character and depth.



STEP 54 Add any seaside decoration of your choice. Your cute little girl is ready!

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by Bakerswood 2021





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